



## Citrusy IPA Spot Prawns

40 min

CA

WA

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### Ingredients

2 lbs spot prawns (or substitute Coonstripe Shrimp, or Ridgeback Prawns)

½ cup IPA beer

2 tbsp whole-grain mustard

¼ cup minced garlic

¼ cup freshly squeezed grapefruit juice

¼ cup vegetable oil

2 tsp grapefruit zest

Salt, freshly cracked black pepper, and red pepper flakes to taste

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### Citrus relish

1 large ruby red grapefruit

1 navel orange  
1 tbsp lemon juice  
2 tbsp olive oil  
2 tbsp finely minced shallot  
2 tbsp thinly sliced chives  
¼ tsp kosher salt

## Instructions

### Marinate prawns

Peel prawns, leaving the tail on. Whisk together ale, mustard, garlic, grapefruit juice, vegetable oil, grapefruit zest, and chili flakes. Pour over prawns, cover, and refrigerate. Marinate for a minimum of 12 hours or up to 1 day. Skewer each prawn on a small wooden cocktail fork, curling into a circle. Place in a pan and refrigerate.

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### Make relish

Supreme the grapefruit and orange, catching juices in a bowl. Coarsely chop supremes and add to bowl. Mix in lemon juice, olive oil, shallot, chives, and salt.

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### Grill shrimp and serve

Preheat grill to medium-high. Oil grill and season shrimp to taste with salt and pepper. Cook prawns for 1 to 2 minutes per side or until cooked through. To serve, top each prawn with some of the relish and enjoy!

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Recipe courtesy of [Alaska Seafood](#).

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Species Group  
Shrimp, Prawn