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West Coast
SEAFOOD

Citrusy IPA Spot Prawns

40 min

CA

WA

4

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

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.

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.

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 preside or until cooked through. To serve, top each prawn with some of the relish and enjoy!

Recipe courtesy of [Alaska Seafood](#).

Species Group
Shrimp, Prawn