

Grilled Prawn Satay

60 min
CA
OR
WA
Serves 6

Ingredients

30 spot prawns, shelled, and deveined
1 small onion coarsely chopped
4 garlic cloves, coarsely chopped
3 large stalks of fresh lemon grass, bottom third of the tender white inner bulb only, thinly sliced
¼ cup minced fresh ginger
½ cup vegetable oil
1 tbs ground coriander
1 tbs sugar
1 tsp ground fennel seeds

1 tsp ground cumin
1 tsp turmeric
1 tsp salt
Garlic peanut sauce
Bamboo skewers (optional)

In a food processor, combine the onion, garlic, lemongrass and ginger and pulse into a paste. In a large skillet, heat the vegetable oil and add the paste to the skillet, cooking over moderately low heat and stirring occasionally until browned. This should take about 25 minutes.

Add the ground coriander, sugar, ground fennel seeds, cumin, turmeric and salt to the skillet and cook over moderately high heat, stirring until fragrant for about 1 minute. Scrape the spice paste into a bowl and allow to cool completely.
In a large, shallow dish, coat the shrimp with the spice paste. Cover and refrigerate for 3 hours to overnight.

If using bamboo skewers, soak them in water for 30 minutes and light your grill. Thread your shrimp onto your skewers keeping in mind not to overcrowd each stick.

Grill over high heat for approximately 11½ minutes per side until the shrimp are nicely charred and cooked through. Serve immediately with the garlic peanut sauce and your favorite side.

Recipe adapted by Lucia Davids at Washington Sea Grant from a recipe by Bryant Ng in Food & Wine.

Photo courtesy of Alaska Seafood.

Species Group
Shrimp, Prawn