

Garlic Butter BBQ'd Prawns

Dr Deborah McNeill - Marine Biologist



You Will Need

12 large langoustines

75g butter

2 cloves garlic

Directions:

Serves 2

When you can get your hands on amazingly fresh seafood, keep it simple and let our delicious Scottish prawns do the talking. One of my favourite ways to eat them- lots of garlic butter, BBQ'd while sat on the beach.

All the eating is in the tail. The easiest way I find to prep them is to lay them flat on their backs, use a sharp knife and cut them in half from the head through the tail.

Melt the butter in a wee pot/ pan on the BBQ and add the finely chopped garlic

Butterfly the prawns open, brush with the garlic butter and place them meat-side down on the grill and cook for one minute.

Turn them so they lay shell-side down, coat again in garlic butter and cook for another minute.

Dig in!

