

Basic Grilled Endeavour Prawns

As grilled prawn recipes go, this one is practically foolproof! Well, the only mistake you can really make is to cook the prawn for too long. So, keep your eye on both the clock and the prawns and you can't go wrong.

YOU WILL NEED:

- 1 small onion finely chopped
- 1 clove garlic chopped
- 600g raw Endeavour Prawns
- 1 tablespoon olive oil

INSTRUCTIONS:

First you need to shell and devein your prawns, but leave the tail section on.

Mix the onion, garlic and olive oil in a bowl and add the prawns. Toss the prawns to make sure they're coated with the mixture.

Cover the bowl and leave in the fridge for about 2 hours to marinate.

Preheat the grill, or BBQ, and grill the prawns for about 5 mins in total, turning once.

What could be simpler? BBQ prawns at their best!

All you need to do now is choose your favorite dipping sauce - anything that's chili based is sensational here - toss a salad together and presto, you have a great meal.

Serves 4