



Barbequed Oregano Prawns **Kim Terakes 11/03/10**

Serves 6

Ingredients

24 large green (raw) prawns, peeled and deveined, tails intact.
1 tbsp dried oregano leaves or whole dried oregano, crumbled
¼ cup extra virgin olive oil
Very finely grated zest of half a lemon
½ tsp sea salt
½ tsp freshly ground black pepper
Lemon wedges to serve

Method

Combine all the ingredients and mix until the prawns are well coated.

Cover and place in the fridge for 1 hour.

Chargrill or barbeque the prawns for a minute or two on each side until just cooked.

Serve with lemon wedges.

The Great Aussie Family cookbook by Kim Terakes, published by Viking, RRP \$35.00