



Sesame Prawns

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Makes: 20 prawns

Ready in: 60 minutes

Fresh Seafood



2½ lb Jumbo Tiger Prawns
1½ cup roasted sesame seeds

Ingredients

¼ cup "Mitsukan" rice vinegar
¼ cup "Amano" tamari soy sauce
2 tbsp "Asian Family" pure sesame oil
3 cloves garlic, crushed
10 slices prepared ginger
¼ cup brown sugar, well packed
1 tbsp sherry

Instructions

1. Combine all ingredients for marinade in a bowl and set aside.
2. Cook prawns in boiling salted water for 2 minutes. Drain and add to marinade. Refrigerate for two hours or more, tossing occasionally.
3. Remove prawns from marinade, shell (leave tails on) and return to marinade for 20 minutes. Roll in seeds and serve.