



## Grilled Lime Tequila Prawns

### Ingredients

- 12 4-6 prawns - shell on cut in half and meat loosened
- 1 tablespoon [Fustini's Persian Lime olive oil](#)
- 1 clove garlic - minced
- 1 teaspoon lime zest
- 1 tablespoon tequila

### Compound Butter

- 4 tablespoons soft butter
- 1 teaspoon [Fustini's Persian Lime olive oil](#)
- 1 teaspoon finely minced jalapeno
- 1 clove garlic - minced
- 1 teaspoon lime juice
- 1 teaspoon tequila
- salt and pepper

# Directions

## Step 1.

Place prawns in a large bowl. Combine the rest of the ingredients and pour them over the top. Carefully Stir to coat. Let marinate 30 minutes to 1 hour. Remove prawns from marinade.

## Step 2.

Prepare a hot grill. Grill prawns, shell side down for a few minutes. Just as prawns are starting to finish cooking, grill meat side for a minute just to finish. Immediately dollop some of the compound butter over the top and serve.

## Step 3. Compound Butter

Mix all together to form a paste. Set Aside.