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SKEWERS

Preparation Time: 10 minutes

Cooking Time: 10 minutes

Serves 4

Lime Prawn Skewers -Makes 4 skewers

20 Large Prawns (Large bag available from Cullens Freezer Selection)

For Marinade

Third of a cup of Lime Juice

2 Tablespoons of Olive oil

Sea Salt and Cracked Black Pepper for Seasoning

Lime Wedges for serving

1. Place the prawns, lime juice, olive oil, salt and pepper into a bowl.
2. Toss to combine.
3. Cover and refrigerate for 30 mins.
4. Thread 5 of the prawns onto skewer. Repeat to make 4 skewers.
5. Heat a char-grill pan over high heat.
6. Char-grill prawn skewers until cooked right through.
7. Serve with lime wedges.

Garlic and Mustard Beef Skewers -Makes 4 skewers

500g rump steak, cut into pieces

2 cloves garlic crushed

1 tablespoon olive oil

1 tablespoon red wine vinegar

1 tablespoon seeded mustard

Rocket leaves

Flat bread or pitta bread

Dips for serving

1. Place steak, garlic, olive oil, mustard and vinegar in a bowl.
2. Toss to combine.
3. Cover and Refrigerate for 30 minutes.
4. Heat a char-grill pan or barbeque for 2-3 minutes each side for medium rare or cook to your liking.
5. Serve with rocket on flat bread or in a pitta bread along with some dips.