



SAUSAGE AND PRAWN SKEWERS

INGREDIENTS:

Sokolow sausage
prawns
orange

MARINADE:

garlic
coriander
oil
chilli
fish sauce
orange juice

SIDE DISH:

onions
garlic
oil
100 g sugar
50 ml whisky
50 g balsamic vinegar
chilli
smoked paprika

PREPARATION:

1. Start the barbecue by preparing the marinade: finely chop the garlic and coriander, put them in a bowl, add the oil, chilli, fish sauce and orange juice, add the brine prawns and the sliced sausage. Mix and set aside to marinate.
2. Move on to the preparation of the side dish: slice the onion into feathers and fry in a pan in oil. After a while, sprinkle with sugar to caramelize, add the garlic slices and pour in a splash of whiskey, top up with balsamic vinegar, sprinkle with chilli and smoked paprika, then leave to reduce.
3. Prepare the skewers: alternate several pieces of sausage and prawns on each stick. Grill in the hot temperature zone for max. 5 mins.
4. Serve the prepared skewers with accompaniments and grilled orange halves.

TIP:

If you don't want the sticks to burn on the grill - you can simply pour water over them an hour before grilling. They will not burn if they are soaked.