

# Recipe

## GRILLED PRAWNS WITH LEMON DILL DIP (LEMON DILL MUSTARD DIP)

### Ingredients



25 large prawns, shelled and cleaned



1/2 Teaspoon of salt & a dash of pepper



Olive oil and fresh dill



7 oz greek yogurt



5 wooded skewers

### Directions

Pre-soak skewers in water to keep from burning on the grill. Thread prawns onto skewer and brush with olive oil, salt and pepper to taste.

Pre-heat grill and grill prawn skewers just until done and pink, about 2 minutes per side. In a small bowl mix together yogurt, E&V Lemon Dill Mustard and sea salt. Serve as a first course or an appetizer.

