

## **November – From The Camp Kitchen**

### **Teriyaki Prawns (Alternate use Chicken)**

#### Ingredients

1 kg fresh green prawns in shell  
Teriyaki marinade (see below for ingredients)  
Bamboo skewers (soak in water prior to using)

#### Teriyaki Marinade

Combined together

1/2 cup soy sauce  
2 Tablespoons brown sugar  
1/2 Teaspoon ground fresh ginger  
2 Tablespoons white wine vinegar  
1 clove of crushed garlic  
2 Tablespoons tomatoe sauce

#### Method

- \* Remove shells from prawns leaving tails on.
  - \* Place prawns in bowl of marinade, cover and leave in refrigerator for 1-2 hours.
  - \* Thread on skewers (1 prawn if large or 2 to 3 if smaller in size)
  - \* Heat BBQ. Place square piece of baking paper on hot plate.
  - \* Place prawns on baking paper and cook until prawns change colour.
  - \* Brush with marinade a couple of times whilst cooking.
- These are great served as an entree or as a main with Chang Noodle Cabbage Salad (that recipe is on the back of the Chang Noodle packet)

#### *Note from Tania*

*When needing a little 'time out' from my busy touring schedule, caravanning with family and mates is one of my favourite things to do. There is nothing quite like a camp kitchen cook up! The little caravan park in the northern*

*NSW town of Pottsville has seen many a Kernaghan cook up followed by a sing-a-long, lots of laughs and a few glasses or two (ok maybe 3) of vino or Johnny Walker on ice. At these gatherings, many great recipes are swapped and shared amongst the ladies and some of the fellows! This is one of those recipes.  
Enjoy TK x*