

# Asian Slaw with Grilled Prawns

Makes 4

## Dressing

- 2 tablespoons dark brown sugar
- 1/4 cup freshly squeezed lime juice
- 1/3 cup canola oil
- 1 2-3 inch long piece of ginger, peeled and grated
- Salt to taste

## Slaw

- 4 cups finely shredded Napa, Savoy or green cabbage
- 4 carrots, peeled and julienned
- 2 cups bean sprouts
- 1 red bell pepper, julienned
- 1 to 2 serrano or red Fresno chile peppers, thinly sliced crosswise
- 1 bunch cilantro, coarsely chopped
- 1/2 cup salted peanuts, roughly chopped

## Prawns

- 12 medium-sized peeled and deveined prawns
- Olive oil
- Salt to taste
- Pepper to taste
- 4 wooden skewers soaked in water

*(continued)*

1. Heat a griddle or grill to medium high.
  2. Whisk together all dressing ingredients until combined.
  3. Combine and toss all slaw ingredients in a medium or large bowl. Toss the slaw with the dressing until evenly coated and set aside.
  4. Place 3 prawns on each of the 4 skewers, running the skewer through the tail and head ends of the prawn.
  5. Brush the prawns with olive oil, season with salt and pepper and place on the griddle or grill. Cook no more than a couple minutes per side. They'll be pink when done.
  6. Serve the cooked prawns on the skewer (or off) with a serving of slaw.
- 

Enjoy with Joel Gott  
Oregon Pinot Gris

