

"PRAWN AND PINEAPPLE KEBABS"

1 pack of large Peeled Prawns. (approx. 26 pieces.)

1 large tin of Pineapple Chunks or cubes.

1 pack of Watercress.

1 Red Pepper. (Capsicum)

1 Green Pepper. (Capsicum)

Pasta Shells for two people.

"Thousand Island" Seafood Dressing.

Some runny Honey.

Lemon Juice.

Crushed dried Chillis. (Optional)

Salt and Pepper to taste.

The amounts, and ingredients, needed will vary according to your taste.

Make up a Marinade with three good dessert spoons of runny Honey, two teaspoons of Lemon Juice, add salt and pepper to taste, and a pinch of Crushed Dried Chillis if required. Mix all together and set aside.

Start cooking the Pasta Shells for about 8 minutes until tender but not too soft. When cooked, drain and leave to cool down. When cold mix in the Seafood Dressing according to taste.

While the pasta shells are cooking you can prepare the kebabs.

Alternate on the skewers with 5 Pineapple Cubes and 6 Prawns. Include a slice of Red and Green Pepper for added decoration and colour. This should produce four skewers, two for each person.

The kebabs can be BBQ'd or grilled under a medium heat grill. Whilst they are cooking continually drizzle the marinade over them, turning the kebabs from time to time to ensure that they are cooked all round.

Serve the kebabs hot with the Pasta shells and sauce (cold) and watercress which can be chopped if you wish. You could also include other salad vegetables if you want to.

For more of my own home-made favourite recipes go to:
www.davidsemporium.co.uk/recipesindex.html