

Fresh Ideas featuring:



GRILLED KIWI and PRAWN SKEWERS

8 fresh prawns, size 21/28
1/2 tsp. cumin
2 kiwi
splash tabasco
2 Tbs. olive oil
salt & pepper to taste
1 lemon, juice and zest



Peel and clean prawns. Peel and slice kiwi into quarters, making thick, crosswise circles. In a bowl mix together the remaining ingredients for a marinade. Toss kiwi and prawns in marinade. Grill kiwi and prawns separately over medium heat. Grill until the prawns are just cooked through. Grill the kiwi lightly so it still holds its shape. Remove from grill and skewer one prawn with one kiwi slice on a 4 inch appetizer skewer. Serve warm.

This is an appetizer you could serve with Chilean Fruit Salsa or with a creamy aioli over a bed of mixed greens for a main course salad.

Makes 4 servings.



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

