

## Piri Piri Prawns

| <u>Ingredient</u> | <u>Quantity</u>         | <u>Instruction</u> |
|-------------------|-------------------------|--------------------|
| Hungarian paprika | 1 tsp                   |                    |
| smoked paprika    | ½ tsp                   |                    |
| sea salt          | 1 tsp                   |                    |
| sugar             | 1 tsp                   |                    |
| ground piri-iri   | ½ - 1 tsp               |                    |
| oregano           | ½ tsp                   |                    |
| butter            | 2 TBLSP                 |                    |
| avocado oil       | 4 TBLSP                 |                    |
| garlic            | 5 large cloves          | thinly sliced      |
| fresh shrimp      | 1 pound                 | peeled             |
| lemon juice       | 2 TBLSP (about 1 lemon) |                    |

- In a small bowl, mix together the spices from paprika to oregano.
- In a large cast-iron skillet, heat up the oil and butter over medium heat.
- Add the garlic, and stir around for less than one minute.
- Add the shrimp, and stir around for three minutes.
- Turn off the heat to the skillet, and stir in the lemon juice for one minute.
- Serve with grits.

**NOTES:** The Portuguese started using African Bird's Eye peppers in cooking when they arrived in Mozambique in the late 1400's. Piri Piri is the Swahili word for pepper-pepper or spicy pepper. You may also see it spelled Peri Peri. Nando's made Peri Peri sauce famous around the world. You can substitute piri-iri oil or peri-iri sauce for the dried ground pepper in this recipe. In South Africa, grits are called "mielie pap" and pronounced "mealy pop."