



Sausage Stuffed Prawns

Sausage stuffing for 35 prawns

1 pound of pork butt
1 pound of beef trim or chicken breast meat
2 Tablespoon crushed red chili's
1 cup of fresh basil leaves
1 cup of sun dried tomatoes
5 chopped garlic cloves
1/4 cup of olive oil
salt and pepper to taste

Place all ingredients in grinder and season, adjust amount of olive oil for desired looseness.

For prawns:

Using 16-20 sized prawns or 11-15 sized prawns if you feel generous, peel (leave tails on. Do not devein them in the usual manner. Turn prawn upside down so the belly is facing upwards. With a small sharp knife, cut from just before the tail begins to the top of the prawn. With the correct pressure, you will cut through all of the meat and leave the top skin of the prawn intact. Toss the prawns into a pan with olive oil, salt and pepper, garlic and lemon zest.

To stuff prawns, take 2 teaspoons of raw sausage mixture and place it in the open section of the prawn and the tail should be sticking up. Place prawns on a parchment lined sheet pan and bake 10-12 minutes at 375 degrees or until the sausage and prawn are cooked.