



*Free*

# BUCKET LIST

18 PRAWN DIPPING SAUCES  
YOU NEED TO TRY BEFORE YOU DIE





## Bloody Mary mayonnaise dipping sauce

---

### Ingredients

2 kilos cooked whole Australian prawns  
2 cups whole egg mayonnaise  
3 tablespoons tomato juice  
2 teaspoons Tabasco sauce  
1 teaspoon Worcestershire sauce  
Fresh lemon and celery salt to serve

### Method

Place the mayonnaise, tomato juice, Tabasco and Worcestershire sauce in a bowl and mix to combine. Serve with fresh cooked Australian prawns, lemons and celery salt.

**Makes 2 cups**





## Yoghurt chilli, coriander & coconut dipping sauce

---

### Ingredients

1 cup plain yogurt  
3/4 cup roughly chopped coriander  
1 tablespoon fresh lime juice  
2 small green chilies, deseeded and finely diced  
Salt and pepper  
Toasted coconut and baby mint to serve

### Method

Place all the ingredients in a bowl and mix to combine. Sprinkle baby mint and coconut on top to serve.

**Makes 1 ½ cups**

# Cucumber and coconut prawn rice paper rolls with lime chilli dipping sauce

---

## Ingredients

20 small green prawns, peeled, deveined, tails intact  
2 eggs, lightly beaten  
1/4 cup plain flour  
1 cup shredded coconut  
Vegetable oil, for shallow-frying  
10 rice paper rounds  
5 Lebanese cucumbers thinly sliced  
1 cup vietnamese mint leaves  
1 cup thai basil leaves  
2 avocados cut into thin wedges

## Candied cashews

1/2 cup caster sugar  
2 tablespoons water  
1 tablespoon lime zest  
1 tablespoon lime juice  
1 cup salted roasted cashew nuts

## Lime chilli dipping sauce

1/3 cup lime juice  
1 tablespoon fish sauce  
1 tablespoon finely grated palm sugar  
1 small red chilli sliced



## Method

**To make the lime dipping sauce:** place all the ingredients into a bowl and mix.

**To make the candied cashews:** Place the sugar and water into a small saucepan over high heat, stir until sugar dissolves and boil until starting to go golden. Add the lime zest and juice and bring back to the boil. Add the cashews and mix to coat. Spread out onto a tray to cool and then roughly chop.

**To make the cucumber and coconut prawn rice paper rolls:** Season the flour with salt and pepper. Dip each prawn in flour then into the egg & roll in coconut to cover, set aside.

Heat oil in a large deep sided frying pan or wok to 180°C. Cook prawns in batches for 3-4 minutes or until golden and crisp. Set aside keep warm.

Soak rice paper rounds one at a time in cold water until softened. Spread out onto a clean work surface and top with four cucumber strips. Top with prawns, mint, basil, avocado and roll, folding in the sides to enclose. Repeat with remaining ingredients. Serve with dipping sauce, extra herbs and candied cashews.

**Makes 10**



# Australian prawns with vodka and lemon or vodka and pink grapefruit granita

---

## Ingredients

24 large cooked Australian Prawns

### Vodka and lemon granita

2 ½ cups water

¾ cup caster sugar

1 tablespoon finely grated lemon rind ¾ cup lemon juice

2 tablespoons vodka

### Vodka and grapefruit granita

2 cups water

¾ cup caster sugar

1 ¼ cup pink grapefruit juice

2 tablespoons vodka

## Method

**To make the vodka and lemon granita:** Place water, sugar in a small saucepan over a medium heat and stir until the sugar has dissolved. Set aside to cool completely.

Stir in the lemon rind, lemon juice and vodka.

Place in a shallow metal container. Freeze for 4-5 hours or until completely set. Rake with a fork.

**To make vodka and grapefruit granita:** Use the same method as above but replace lemon juice and rind with pink grapefruit juice.

Peel and devein prawns, leaving tails intact and serve with granita.



# Chilled Australian prawns with 3 easy dipping sauces

## Ingredients

2 kg large cooked chilled Australian Prawns

### Ginger Lime and Chilli Dipping Sauce

2 long red chillies

1 tablespoon grated ginger

Juice of lime

Pinch of castor sugar

Chopped coriander

### Smoked Chilli Mayonnaise Dipping Sauce

1 cup mayonnaise

1 teaspoon smoked paprika

Pinch of cayenne

1 tablespoon lemon juice

### Rocket and Horseradish Pesto Dipping Sauce

2 cups rocket leaves

¼ cup toasted pine nuts

1 tablespoon horseradish

Juice of a lemon

½ cup of good quality olive oil



## Method

### Ginger Lime and Chilli Dipping Sauce

Deseed and finely chop 2 long red chillies, combine with a tablespoon of grated ginger, the juice of a lime and a pinch of caster sugar. Finish with some chopped coriander to serve.

### Smoked Chilli Mayonnaise Dipping Sauce

Combine a cup of mayonnaise with a teaspoon of smoked paprika, a pinch of cayenne and a tablespoon of lemon juice.

### Rocket and Horseradish Pesto Dipping Sauce

Blend 2 cups of rocket leaves with a ¼ cup of toasted pine nuts, a tablespoon of horseradish relish, the juice of a lemon and a ½ cup of good quality olive oil.

# Texas green chilli mayonnaise

---



## Ingredients

24 large cooked Australian Prawns

### Green chilli mayo

2 long green chillies  
1 tablespoon peeled & chopped ginger  
2 cloves garlic, roughly chopped  
1 tablespoon brown sugar  
Zest & juice of one lime  
1 cup coriander leaves  
1 tbsp soy sauce  
1 cup mayonnaise

## Method

**To make the mayonnaise:** Heat a small fry pan over high heat and cook chillies turning for 5-10 minutes or until charred. Discard the stalks and roughly chop.

Place chillies, ginger, garlic, sugar, lime zest and juice, coriander and soy into the bowl of a small food processor and process for 1-2 minutes or until finely chopped.

Stir through mayonnaise and serve with buckets of prawns on ice.





## Roasted garlic and horseradish mayonnaise dipping sauce

---

### Ingredients

10 garlic cloves  
1 tablespoon olive oil  
3 tablespoons fresh horseradish  
 $\frac{3}{4}$  cup mayonnaise  
2 teaspoons lemon juice  
 $\frac{1}{4}$  teaspoon sea salt

### Method

Place garlic in tin foil and drizzle with olive oil. Wrap to enclose and roast for 20 minutes or until golden. Allow to cool.

Place the garlic and remaining ingredients in a small food processor and process until smooth.

**Makes 1 cup**





## Tomato chilli dipping sauce

---

### Ingredients

6 cloves garlic, roughly chopped  
2 long red chilli deseeded and roughly chopped  
½ brown onion, roughly chopped  
1 tablespoon chilli powder  
2 teaspoons brown sugar  
1 teaspoon smoked paprika  
2 tablespoons olive oil  
2 tablespoons unsalted butter  
1 x 400 g can crushed tomatoes  
1 tablespoon lemon juice  
Salt and freshly ground black pepper

### Method

Place the garlic, chilli, onion, chilli powder, sugar and paprika in a small food processor and process until finely chopped.

Heat oil and butter in a saucepan over medium heat. Add onion mixture and cook for 5-6 minutes stirring occasionally until tender.

Add the chopped tomatoes and cook for another 5-10 minutes or until thickened. Add lemon and season with salt and pepper. Allow to cool.

**Makes 1 ½ cups**



## Vietnamese dipping sauce

---

### Ingredients

¼ cup rice wine vinegar  
¼ cup fish sauce  
3-4 limes, juiced  
1 clove garlic, minced  
2 tablespoons grated carrot  
2 tablespoons sugar  
Pinch of red pepper flakes

### Method

Place all the ingredients into a bowl and mix to combine.

**Makes 1 cup**





## Harissa mayonnaise dipping sauce

---

### Ingredients

2 cloves of garlic, crushed  
1 cup whole egg mayonnaise  
2 teaspoons harissa paste  
2 teaspoons lemon juice  
2 tablespoons finely chopped preserved lemon + extra to serve  
Pinch of paprika to serve

### Method

Place all ingredients into a bowl and mix to combine.

Serve topped with extra preserved lemon and a pinch of paprika.

**Makes 1 cup**



## Kale and basil pesto dipping sauce

---

### Ingredients

- 1 cup basil leaves
- 2 cups kale leaves
- 2 cups watercress sprigs
- ½ cup blanched almonds
- ¼ cup pine nuts, toasted
- 1 clove garlic, crushed
- 1 tablespoon finely grated lemon rind
- ½ cup finely grated parmesan
- ¼ cup olive oil
- 2 tablespoons lemon juice
- ½ cup water
- Sea salt and cracked black pepper

### Method

Place all the ingredients into a small food processor and process to a rough paste.

**Makes 2 cups**



# Aussie prawn and snag skewers with green and gold dipping sauces

---

Perfect for an Australia Day BBQ.

## Ingredients

24 large, peeled green Australian prawns, tails on.  
3 chorizo, halved lengthways and thickly sliced  
Olive oil, for drizzling

### Mango dipping sauce

200 g coarsely chopped mango  
50 ml lime juice (1 lime)  
1 tablespoon olive oil

### Coriander-Lime dipping sauce

125 ml (1/2 cup) olive oil  
1/3 cup coarsely chopped coriander  
1/4 cup coarsely chopped flat-leaf parsley  
2 tablespoons red wine vinegar  
Juice of 1 lime, or to taste  
1 long green chilli, coarsely chopped  
1 garlic clove, coarsely chopped  
Micro coriander, to serve  
Lemon halves, to serve



## Method

**For mango dipping sauce,** process ingredients in a food processor to combine and season to taste.

**For coriander-lime dipping sauce,** process ingredients in food processor to combine and season to taste.

Preheat a barbecue to medium-high. Season prawns to taste and thread three prawns onto each skewer, alternating with a slice of chorizo, drizzle with a little oil then grill, turning occasionally, until cooked through (2-3 minutes).

Serve hot with green and gold dipping sauces, grilled lemon wedges and micro coriander.

**Serves 4**

# Sizzling prawn fajitas with chipotle hot sauce and tequila mayonnaise

---

## Ingredients

Olive oil

24 green Australian prawns, peeled and deveined

1 tablespoon sweet smoked paprika

2 tablespoons chipotle in adobe

2 tablespoons vegetable oil

1 small red onion, sliced

2 cloves garlic sliced

1 yellow capsicum, sliced

### Tomato salsa

1 250 g punnet mixed cherry tomatoes, halved

¼ cup coriander leaves chopped

1 tablespoon lime juice

1 long red chilli finely chopped

2 spring onions sliced

Corn tortillas chipotle hot sauce and fresh lime to serve

### Tequila mayonnaise

2 tablespoons tequila

½ cup mayonnaise



## Method

**To make mayonnaise:** combine the tequila and mayonnaise, set aside.

**To make the tomato salsa:** place the tomatoes, coriander, lime and chilli in a bowl season with salt and mix to combine.

**To make the prawn fajitas:** place prawns, paprika chipotle and oil in a bowl and mix to coat. Refrigerate for 30 minutes.

Heat cast iron hot plate over high heat.

Add onion and capsicum, cook 2 min. Add garlic and cook for another minute. Add prawns, cook 2-3 minutes or until cooked through.

Sprinkle with fresh chilli and spring onion and serve with grilled corn tortillas, hot sauce, lime and tomato salsa.



# Sugarcane prawns with lime dipping sauce

---

## Ingredients

2 Asian shallots, finely chopped  
2 garlic cloves, crushed  
1 lemongrass stalk, white part only, finely chopped  
600 g green Australian prawn meat  
1 tablespoon light palm sugar  
1 egg white  
1 tablespoon Vietnamese fish sauce  
1 teaspoon cornflour  
2 sugarcane pieces split into 10 sticks \* **See note**  
Vegetable oil for brushing  
Coriander and Vietnamese mint to serve  
Butter lettuce leaves and fresh lime to serve

### Lime dipping sauce

3 tablespoons lime juice  
1½ tablespoons Vietnamese fish sauce  
2 tablespoons water  
1 tablespoon light palm sugar  
1 garlic clove, finely chopped  
1 red chilli, finely chopped (or to taste)



## Method

**For lime dipping sauce:** combine ingredients in a small bowl, whisk to combine, until sugar dissolves and refrigerate until required.

**For sugarcane prawns:** process shallots, garlic and lemon grass in a food processor until finely chopped. Add prawn meat, palm sugar, egg white, fish sauce and cornflour and process until combined (do not overwork).

With wet hands, divide the mixture evenly into 10 and wrap around the sugar cane to form a cylinder about 4cm long. Place on a tray, repeat with remaining mix and sugar cane, cover and refrigerate to set (30 minutes - 1 hour).

Heat large pan over medium high heat, brush sugar cane prawns with oil, fry turning occasionally until cooked through (8-10 minutes).

Serve hot with butter lettuce leaves for wrapping, herbs and dipping sauce.

### Serves 10 as a snack

\* **Note:** to prepare sugarcane, carefully split sugar cane with a sharp heavy knife into approximately 1cm thick x 12cm long pieces. If unavailable substitute with lemon grass or tinned sugarcane from Asian grocers.

For more Australian prawn recipes and prawn cooking tips go to:

[www.australianprawns.com.au](http://www.australianprawns.com.au)

