



BBQ Bourbon Prawns with Tomatillo Salsa

Directions:

1. Preheat grill to medium heat.
2. Season prawns
3. Grill the prawns until translucent.
4. Place 1 tbsp of Bourbon BBQ Sauce on top to baste.
5. Remove the prawns to a serving platter.
6. Top with the tomatillo salsa and cilantro lime cream. Serve over creamy polenta.

Bourbon BBQ Sauce:

1. Combine all ingredients and mix well.
2. Store refrigerated until needed for use.
3. Before use heat in a saucepan and bring to a boil. (Caution: the bourbon may produce a flame).
4. Cook until the sauce thickens slightly.

Tomatillo Salsa

1. Combine all ingredients and mix well.
2. Store refrigerated for at least 1 hour until needed for use.

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Makes: 4 servings.

Prep Time: 30 minutes

Cook Time: 15 minutes



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Cilantro Lime Cream

1. Combine all ingredients and mix well.
2. Store refrigerated for at least 1 hour until needed for use.

Creamy Parmesan Polenta

1. In a heavy saucepan combine the chicken broth and cream and bring the liquid to a boil.
2. Add the salt and pepper then whisk in the polenta.
3. Cook over low heat until the polenta grains are soft and the liquid is absorbed.
4. Fold in the Parmesan cheese and serve.

Recipe and photo courtesy of Ocean Garden Products, Inc.

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