

More than 1 hour

Makes 12-16

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Ingredients

Jerk spice rub:

- 4-6 sprigs fresh thyme
 - 2 cloves garlic, minced
 - 1 Tbsp (15ml) each cayenne pepper and smoked paprika
 - Handful parsley, chopped
 - Salt and milled pepper
 - 1 tsp (5ml) each allspice, cinnamon, nutmeg, chilli flakes and brown sugar
 - Juice (60ml) and grated peel of 2 limes
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- 13-15 (800g) Vannamei prawns, shelled and deveined
 - 6 fillets (about 1kg) silverfish (carpenter) or any firm white fish of choice, cut into medium chunks
 - 1 pineapple, peeled and cut into chunks
 - 1-2 red peppers, deseeded and cut into chunks
 - Melted butter, for basting
 - Lemon wedges and fresh parsley and/or micro herbs, for serving

Method

1. Mix jerk spice rub ingredients together.
2. Place fish and prawns into separate bowls.
3. Sprinkle each with 3-4 Tbsp (45-60ml) spice mix and gently rub to coat thoroughly.
4. Marinate for 30-60 minutes in the fridge.
5. Thread fish and red pepper onto 6-8 bamboo skewers.
6. Thread prawns, pineapple and red pepper onto 6-8 separate skewers.
7. Cook over medium coals - fish for about 5 minutes a side, prawns for 3-4 minutes a side

- basting both with butter.

8. Serve with lemon wedges and herbs.

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