

More than 1 hour

Makes 12-16

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

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
- 
- 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.

[Browse more braai recipes here.](#)