



MEXICAN INSPIRED CRAYFISH BEACH BRAAI

Suitable for a beach braai and Crayfish lovers.

It's different and super tasty. Fire up your beach braai for this amazing Mexican inspired crayfish. Full of wholesome and health with a tang of sweetness. Are you ready for your taste buds to be satisfied? The recipe was created by "An Earthen Life for Megamaster."

INSTRUCTIONS - FOR THE SALSA:

1. Light your fire, it will take some time for the coals to get ready so get it going while you prepare your ingredients. You know your coals are ready when the flame has died down and a fine layer of grey ash has formed on them.
2. Once the coals are ready, use a spade to take some coals aside and lay the whole tomatoes, peppers, garlic, and onions on the coals.
3. Tomatoes take about 3-5 minutes, peppers take about 10 minutes, onions take about 25-30 minutes and garlic takes between 30-45 minutes.
4. Make sure they don't burn too quickly, but a bit of char is fine. You want to cook them low and slow so that the vegetables get soft and smokey on the inside.
5. Remove the vegetables as they are finished and let them cool, take off the skin, and blitz them together until it forms a chunky salsa. Add salt for taste.
6. Serve with tortillas, tacos or wraps, guacamole, and some lime.

FOR THE SMOKEY PINEAPPLE:

1. Cut your pineapple into slices, about 1.5 cm each.
2. Using your Megamaster Basting Brush and Bowl, mix the paprika, oil, honey, lemon zest, and salt together, and brush over the pineapple slices occasionally during the braai. Braai for 5 minutes then turn and baste again.
3. They will come out smokey and caramelized and delicious.
4. You can then chop them up to add to your wraps.

Prep time: 30 minutes

Cook time: 1-1,5 hours

Serves 2-4 people

INGREDIENTS:

FOR THE SMOKEY TOMATO SALSA:

- 2 tomatoes
- 3 sweet peppers (red, orange, or yellow)
- ½ bulb garlic
- 2 onions
- 1 jalapeno (optional)
- Salt

FOR THE SMOKEY PINEAPPLE:

- 2 pineapples
- ¼ cup olive oil
- 2 tablespoons of honey
- 2 tablespoons of smoked paprika
- Zest of half a lemon
- Salt

FOR THE CRAYFISH:

- 12 crayfish tails
- 250 g butter
- 4 cloves garlic
- 1 lemon
- ½ can of beer
- Fresh red chilli for taste

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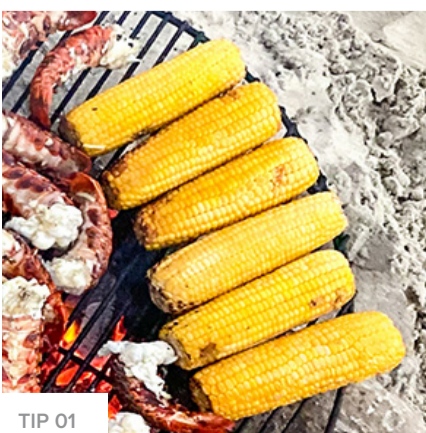
OR

1. Peel the pineapple but keep the top leaves on.
2. Construct something you can hang the pineapple from above your fire, use a string or wire to hang the pineapples.
3. Using your Megamaster Basting Brush and Bowl, mix the paprika, oil, honey, lemon zest, and salt together, and brush over the pineapple occasionally during the braai. Braai for about 40 – 45 minutes.
4. They will come out smokey and caramelized and delicious.
5. You can then chop them up to add to your wraps.

FOR THE CRAYFISH:

1. In your Megamaster 260 Round Pan melt the butter and add the garlic and lemon juice and some beer. Melt this together over the fire and dip the crayfish in the butter mix throughout the cooking process.
2. Clean and remove the heads and veins of the crayfish, use a pair of scissors to cut the crayfish shell open along the middle between the legs, and crack it open a bit.
3. Place on the braai and cook, keep dipping in the garlic and lemon butter until the flesh turns white and the shell turns pinky-orange. Should take about 10 - 15 minutes to braai the crayfish tails, remember to turn them over so they can cook through properly.
4. Pour over the rest of the butter mix if there is any left and serve with all the trimmings.

MEGAMASTER RECIPE TIPS



TIP 01

Corn on a cob will add extra flavour.



TIP 02

Change it up, you can do the same recipe with prawns or with white fish.



TIP 03

Add extra chilli if you want some extra heat.