

GARLIC PRAWN SKEWERS

- 24 tiger prawns with heads and shells on
- 1 rounded tsp smoked paprika
- 1 tsp ground cumin
- 2 cloves garlic, crushed
- Juice of 1 lemon
- Salt and freshly ground black pepper
- Wooden skewers
- 1 lemon, cut into wedges, to serve

1 Place the whole prawns in a large bowl along with the smoked paprika, ground cumin, crushed garlic and lemon juice. Season well with salt and freshly ground black pepper and set aside to marinate for 30 minutes.

2 Thread the prawns carefully onto the wooden skewers and cook on a preheated griddle pan for about 2 minutes on each side or until cooked through.

3 Serve immediately with mango salsa (see recipe below) and lemon wedges.

MANGO SALSA

This can also be served with griddled chicken breasts. Don't make the salsa too far in advance as it will become mushy - an hour before serving is best.

- 1 ripe mango, peeled and diced
- 4 ripe tomatoes, diced
- 1 small red onion, finely chopped
- 1 red chilli, deseeded and finely chopped
- 1 small clove garlic, crushed
- 1 bunch coriander, chopped
- Juice of 1 lime
- Salt and freshly ground black pepper

1 Mix all of the ingredients together in a bowl, season well and set aside for 30 minutes to allow the flavours to mingle.

2 Adjust seasoning as required with more salt, pepper or lime juice. *{continued}*

Kimberley's playlist

All I Want for Christmas
Mariah Carey

Closer
Ne-Yo

Do They Know it's Christmas?
Band Aid

Have Yourself a Merry Little Christmas
Nat King Cole

New York
Paloma Faith

Single Ladies
Beyoncé

Poker Face
Lady Gaga

Use Somebody
Kings of Leon

Empire State of Mind
Jay-Z featuring
Alicia Keys



'For special occasions, splash out on the biggest prawns you can find'

IT'S ALL IN THE MIX

Get into the seasonal spirit with these party favourites



The cheat's cocktail
Just add one sachet of Funkin mixer (from 80p) to 50ml of alcohol and serve over plenty of ice.



Festive favourite
Mix together 50ml vodka, 25ml passion fruit purée, 25ml pink grapefruit juice, squeeze of lemon, 1 tsp vanilla sugar and crushed ice.



Mulled wine (serves 6) Heat a bottle of red wine with grated nutmeg, 1 sliced orange, 3 cloves and 60g sugar. Simmer for 20 mins. Add 60ml brandy and a stick of cinnamon towards the end.