

SMOKE SWEATS ★ BBO ★

—EXCLUSIVE PRIME6 RECIPE—



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**GRILLED
JALAPENO
PONZU
CABBAGE**

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**YOU
WILL
NEED**

**1 CABBAGE
1 BUNCH SCALLIONS
3 GARLIC CLOVES
2 JALAPEÑOS
1/4 CUP SOY SAUCE
2 TSP SESAME OIL
JUICE OF 1/2 LEMON
1 TSP COCONUT SUGAR
BLACK PEPPER
SALT**

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HOW TO DO IT

IN A BOWL

Combine coconut sugar, soy sauce, sesame oil, lemon juice, salt, and pepper.

Chop scallions, garlic, and de-seeded jalapenos finely.

Add in the bowl and mix thoroughly.

ON THE GRILL

1. Core your cabbage and slice into 8 wedges.
2. Place directly on the grill to get char.
3. Apply sauce gradually between flips

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A close-up photograph of a dish featuring large, succulent pieces of grilled shrimp. The shrimp are white with a golden-brown, charred exterior. They are surrounded by vibrant green vegetables, including what appears to be sliced green bell peppers and possibly green onions. The background is slightly blurred, emphasizing the texture and color of the main ingredients.

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