

Coconut Shrimp

- 1 1/2 pounds large shrimp - peeled and deveined
- 1/2 cup all-purpose flour
- 1/2 cup cornstarch
- 1 tablespoon salt
- 1/2 tablespoon ground white pepper
- 2 tablespoons vegetable oil



2 cups shredded coconut
1 quart vegetable oil for frying
1/2 cup orange marmalade
1/4 cup Dijon-style prepared mustard
1/4 cup honey
1/4 teaspoon hot pepper sauce

1 cup ice water
Peel, devein and wash shrimp. Dry well on paper towels.
Mix together flour, cornstarch, salt and white pepper. Add 2 tablespoons of vegetable oil and the ice water. Stir to blend.
Pour the coconut into a shallow pan. Dip the shrimp one at a time into the batter, then roll the shrimp in the coconut. Once coated, place each shrimp into a frying pan of oil heated to 350 degrees F. Fry the shrimp in the hot oil until lightly browned, about 4 minutes.
Bake the fried shrimp in a preheated 300 degrees F oven for 5 minutes.
Make the dipping sauce: combine marmalade, mustard, honey and hot sauce in a small bowl. Mix well. Serve the shrimp and dipping sauce side by side.

Caribbean Coconut Shrimp

- 1 lb shrimp - peeled and deveined
- 3/4 cup flour
- 1 egg
- 1/2 Tbsp baking powder
- 1/2 cup beer



1/4 cup flour
1 1/2 cups dried grated coconut
1 Tbsp salt
1/2 Tbsp ground black pepper
1/2 Tbsp cayenne (or ground chilis)
1/2 Tbsp paprika
1 Tbsp garlic powder
1/2 tsp dried thyme
1/2 tsp oregano

Dip shrimp individually into the batter and then roll in the coating.
Deep-fry. Allow to drain on paper towel.

Serve with various dips: . . . honey/soy sauce/Tabasco, honey/ mustard or marmalade/ginger.

Coconut Shrimp

- 35 large shrimp, de veined and tails intact
- 1/4 Cup lime juice
- 1/2 tsp. salt
- 1 1/2 tsp. hot curry powder
- 1/2 tsp. ginger
- 1 1/2 Cup grated coconut
- 12 oz Beer
- 2 1/2 Cups Flour



Apricot Dipping Sauce
1 Cup apricot preserves
1/4 Cup raspberry vinegar
1/4 Cup sherry vinegar
1 tsp. paprika
dash of Tabasco sauce
2 tsp. salt
1/2 tsp. white pepper
1 Tbsp. sugar
2 Tbsp. paprika
2 Cups oil

Split shrimp lengthwise down to tail with a sharp knife, but do not sever tail.
Combine lime juice, salt, hot curry powder and ginger in a small bowl.
Add shrimp, cover and refrigerate for at least 2 hours.
To prepare coconut coating and beer batter, lightly toast coconut on cookie sheet at 375 degrees for 3 to 5 minutes. Set aside.
Mix beer, flour, salt, white pepper, sugar and paprika.
Heat oil in heavy skillet; hot. Dip shrimp in batter and fry until brown.
Roll immediately in toasted coconut. Serve with apricot sauce.
Combine apricot preserves, both vinegars, paprika and Tabasco in a small saucepan over medium heat for 3 to 4 minutes, stirring several times. Heat until thoroughly blended.
Serve warm with coconut shrimp.

Coconut Shrimp

- 24 lg Raw shrimp, peeled
- 1/2 c All-purpose flour
- 2 Eggs
- 3 c Shredded coconut



Dredge shrimp in flour, then in eggs. Roll the shrimp through shredded coconut, covering them thoroughly.
Deep fry shrimps at about 375 F, until they are brown.
Serve with cocktail sauce to which crushed pineapple is added according to taste.