

Coconut Shrimp

Karina

www.cafedelites.com

Servings: 4

*1 pound jumbo shrimp,
peeled and deveined, tails
intact*

salt

pepper

BATTER

1/2 cup all-purpose flour

1 teaspoon baking powder

1/2 teaspoon garlic powder

1 egg

1/2 cup beer

COATING

1 cup shredded coconut

*(sweetened or
unsweetened)*

1 cup panko bread crumbs

Preparation Time: 15 minutes

Cook Time: 15 minutes

Line a large baking sheet with parchment paper.
Set aside.

To butterfly the shrimp, insert a knife about three-quarters of the way into the shrimp at the top. Cut a slit down the center of the shrimp's back to the tail. Use your fingertip to open the flesh of the shrimp slightly. They do not need to be flat. Season with salt and pepper. Set aside.

In one shallow bowl, add 1/2 cup of flour for dredging.

In another shallow bowl, whisk together the flour, baking powder, garlic powder, egg and beer until combined. The batter should resemble pancake consistency. If too thick, add a little extra beer or mineral water, whisking after each addition.

In a third bowl, mix together the shredded coconut and bread crumbs.

With each shrimp, dredge in the flour (shaking off excess), dip in the batter (shake off excess), and coat in the breadcrumb/coconut mixture. Lightly press the coconut onto the shrimp.

Place the shrimp onto the prepared baking sheet. Arrange the shrimp in a single layer.

Freeze until firm, 30 to 45 minutes.

In a Dutch oven or deep skillet, heat the vegetable oil (two to three inches deep in the pot) until nice and hot.

Fry the FROZEN shrimp in batches for about 2 to 3 minutes on each side or until golden brown and crispy. Drain on a paper towel-lined plate.

Serve immediately with a sweet chili sauce.

***** Frying frozen shrimp ensures that they do not overcook, while giving the crumb time to develop into that delicious golden color. The coating adheres better and doesn't fall apart.*

***** If you do not have time to freeze them, you can still fry them as soon as you have finished breading them. Just remember that the crumb may begin to fall apart after a minute of cooking.*

Per Serving (excluding unknown items): 210 Calories; 3g Fat (15.5% calories from fat); 26g Protein; 15g Carbohydrate; trace Dietary Fiber; 226mg Cholesterol; 309mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Lean Meat; 0 Fat; 0 Other Carbohydrates.