

Coconut-Crusted Jumbo Shrimp

www.Publix.com/aprons

*4 cups canola oil
2 cups panko breadcrumbs
1 cup shredded coconut
1 teaspoon Kosher salt
1 1/2 pounds jumbo shrimp,
tail on, peeled and deveined
2 large eggs, beaten
1/4 cup reduced-fat
mayonnaise
1 teaspoon hot pepper
sauce
3 tablespoons orange
marmalade*

Heat the oil in a Dutch oven on medium-high until 375 degrees.

Combine the bread crumbs, coconut and salt in a shallow dish. Dip each shrimp into the eggs (allow any excess to drip off). Then bread with the breadcrumb mixture.

Add the shrimp in batches to the oil. Cook for 1 to 1-1/2 minutes until golden.

Drain on paper towels.

In a bowl, combine the mayonnaise, hot sauce and marmalade for a dipping sauce.

Per Serving (excluding unknown items): 8164 Calories; 898g Fat (97.2% calories from fat); 13g Protein; 45g Carbohydrate; 3g Dietary Fiber; 444mg Cholesterol; 2459mg Sodium. Exchanges: 1 1/2 Lean Meat; 178 1/2 Fat; 3 Other Carbohydrates.