

# Fried Shrimp with Apricot Sauce

Barbara Carson - Hollywood, FL  
*Southern Living - 1987 Annual Recipes*

## Servings: 6

1 1/2 cups all-purpose flour  
1 tablespoon paprika  
1 teaspoon white pepper  
1/2 teaspoon garlic powder  
1/2 teaspoon Italian seasoning  
1 can (12 ounce) beer  
2 pounds medium-size fresh shrimp,  
peeled and deveined  
vegetable oil

## APRICOT SAUCE

1 cup apricot preserves  
1 jar (4 ounce) diced pimientos,  
drained  
2 1/2 tablespoons vinegar

Make the Apricot Sauce: In a saucepan, combine the apricot preserves, pimientos and vinegar. Bring to a boil over medium heat. Reduce the heat and simmer for 3 minutes. Cover and chill for two hours.

In a medium bowl, combine the flour, paprika, pepper, garlic powder, Italian seasoning and beer. Stir until smooth. Set aside for 30 minutes.

Dip the shrimp in the batter.

Fry in hot oil (375 degrees) until golden.

Serve with the apricot sauce.

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Per Serving (excluding unknown items): 274 Calories; 1g Fat (1.9% calories from fat); 4g Protein; 62g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 25mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Fat; 2 1/2 Other Carbohydrates.

Seafood

## Per Serving Nutritional Analysis

Calories (kcal):	274	Vitamin B6 (mg):	.1mg
% Calories from Fat:	1.9%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	92.1%	Thiamin B1 (mg):	.3mg
% Calories from Protein:	6.0%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	1g	Folacin (mcg):	71mcg
Saturated Fat (g):	trace	Niacin (mg):	2mg
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg

<b>Polyunsaturated Fat (g):</b>	trace
<b>Cholesterol (mg):</b>	0mg
<b>Carbohydrate (g):</b>	62g
<b>Dietary Fiber (g):</b>	2g
<b>Protein (g):</b>	4g
<b>Sodium (mg):</b>	25mg
<b>Potassium (mg):</b>	125mg
<b>Calcium (mg):</b>	22mg
<b>Iron (mg):</b>	2mg
<b>Zinc (mg):</b>	trace
<b>Vitamin C (mg):</b>	6mg
<b>Vitamin A (i.u.):</b>	806IU
<b>Vitamin A (r.e.):</b>	80 1/2RE

<b>Alcohol (kcal):</b>	24
<b>% Daily Value*</b>	0 0%

## Food Exchanges

<b>Grain (Starch):</b>	1 1/2
<b>Lean Meat:</b>	0
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	0
<b>Other Carbohydrates:</b>	2 1/2

## Nutrition Facts

Servings per Recipe: 6

### Amount Per Serving

<b>Calories</b>	274	Calories from Fat: 5
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### % Daily Values\*

<b>Total Fat</b>	1g	1%
Saturated Fat	trace	0%
<b>Cholesterol</b>	0mg	0%
<b>Sodium</b>	25mg	1%
<b>Total Carbohydrates</b>	62g	21%
Dietary Fiber	2g	8%
<b>Protein</b>	4g	
<b>Vitamin A</b>		16%
<b>Vitamin C</b>		9%
<b>Calcium</b>		2%
<b>Iron</b>		12%

\* Percent Daily Values are based on a 2000 calorie diet.