



MALIBU COCONUT SHRIMP

Take a trip to the beach with this sweet and crunchy coconut shrimp.

INGREDIENTS

Prep Time: 20 minutes

Cook Time: 10 minutes

Servings: 4

1/3 cup all-purpose flour or whole wheat flour (spoon & leveled)

1/2 teaspoon salt

1/2 teaspoon ground black pepper

2 large eggs, beaten

3/4 cup Panko bread crumbs

1 cup sweetened shredded coconut

1 pound raw large shrimp, peeled and deveined with tails attached

Vegetable oil or coconut oil

DIRECTIONS

1. Start with 3 medium bowls. Combine flour, salt, and pepper in one. Beat the eggs in the second bowl. Combine Panko and coconut in the third bowl.

2. Dip the shrimp into the flour, then the eggs, and then dredge the shrimp into the coconut mixing, pressing gently to adhere. You want a lot of coconut on each shrimp. Set the coated shrimp aside on a plate as you coat the remaining shrimp.

3. Add enough oil to cover the bottom of a large skillet on medium heat. Fry the coconut shrimp in batches – do not crowd them in the pan. I fried about 6-7 at a time. Flip after 2 minutes and fry the other side for 2 minutes or until golden brown. I like mine a little darker, so I fried each side for about 3 minutes.

4. Place the finished coconut shrimp on a plate lined with a paper towel as you fry the rest. Serve with your favorite sweet chili sauce or an orange chili sauce (which is 1 part Thai sweet chili sauce to 2 parts orange marmalade). I've tried this dipping sauce and it's very tasty as well.

5. Sprinkle with a little chopped cilantro (optional) and serve. Left-over coconut shrimp keeps well in the refrigerator for up to 3 days.