

COCONUT BATTERED SHRIMP

Ingredients:

Equipment: Deep Fryer

Tempura Batter mix
Shrimp (21-25 size)
1 Can Coconut milk
1 Bag Coconut flakes

Peanut Oil
Orange Marmalade
Horseradish
Water

Directions:

1. Mix tempura batter mix according to directions and let it sit for a while. *Just make sure the batter's not too thin and give it a whisk right before you use it.*
2. Peel and de-vein the shrimp, if not done already, but keep the fantail on.
3. Pour the coconut milk into a bowl.
4. Add the shrimp to the coconut milk and allow them to marinade for 1/2 hour.
5. After 15-20 minutes or marinating, add the peanut oil to the fryer, turn on the fryer, and set to 350-degrees. *It may take about 10 minutes to reach the correct temperature.*
6. Empty half of the coconut flakes on to a plate.
7. After 30 minutes, remove the shrimp from the milk and then lightly pat them dry with a paper towel.

For each shrimp, do the following:

8. Holding the fantail, dip the shrimp in the batter making sure it's fully coated.
9. Lift out the shrimp and allow the excess batter to drip off.
10. Roll the shrimp in coconut flakes.
11. Repeat steps 8-10 for each shrimp.
12. Once all, or the majority, of the shrimp have been coated; dip the shrimp in the oil by holding the tail, one by one.
13. Gently swirl them around for a few seconds because you want the batter to start to set before you let go otherwise they will stick to the bottom and each other.
14. Use a wire spoon, or basket, to remove the shrimp when they float. *They will be close to done when they float.*
15. Drain onto a paper towel, season with salt as soon as they come out.

Dipping Sauce

1. Mix orange marmalade, horseradish and a little water to taste.

<i>NOTE: Save left over marmalade sauce for pork loin.</i>
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