

# Coconut Shrimp

Yield: 8 portion of 4 shrimp each

## Ingredients:

Shrimp, gulf or tiger 2 lbs

## Coating:

Flour 3 oz

## Batter:

Flour 8 oz

Cornstarch 3 oz

Garlic powder 1 tsp

Ginger powder 1 tsp

Beer, one can 12 fl oz

Egg white, beaten to foam 4 each

Soy sauce 1 tsp

## Coconut Coating:

Coconut, angel flake shredded,

not sweet 24 oz

Panko Japanese-style

Breadcrumbs 6 oz

## Procedure:

Peel and devein shrimp. Rinse with cold water.

Toss shrimp in flour to coat. Chill for 5 minutes.

Combine the dry ingredients.

Mix all the wet ingredients and add the the dry mixture, incorporating thoroughly. Let rest, covered, at room temperature for half an hour.

Mix the coconut with the panko crumbs. Place the cornstarch-coated shrimp into the beer batter, taking care not to overcoat at this stage. Roll the batter-dipped shrimp into the coconut and crumb mix, coating thoroughly.

Chill or freeze until cooking time.

## To cook:

Place the coated shrimp in hot oil at 355 F and fry for 3 to 5 minutes until the shrimp are cooked and the coating is golden brown. Serve with orange mango chutney.

