

Seafood Charlie Recipe

Coconut Shrimp with Fruit Dipping Sauce

A Seafood Charlie Recipe

Prep Time: 25 Mins

Cook Time: 18 Mins

Servings: 6

Ingredients

3 1/2 cups sweetened coconut flakes
1/2 cup all-purpose flour
1/2 cup cornstarch
2 tsp baking powder
1/2 tsp salt
2 large eggs
2/3 cup ice water
2 lbs raw 16-20 count tail-on peeled and deveined shrimp, thawed if necessary
1 garlic clove, minced (about 1 teaspoon)
1 green onion, finely chopped (about 1 tablespoon)
1 cup peach, mango or apricot marmalade or preserves
1 Tbs distilled white vinegar
Nonstick cooking spray

Directions

1. Prepare Coconut Shrimp: Preheat oven to 375°. Spray rimmed baking pan with nonstick cooking spray.
2. Place coconut in wide, shallow dish. In separate wide, shallow dish, stir flour, cornstarch, baking powder and salt until well combined. In small bowl, whisk eggs; add eggs to flour mixture and whisk until well combined. Add ice water and stir until well combined.
3. Holding shrimp by tail, dip shrimp in flour-egg batter to coat both sides, allowing excess batter to drip off; dip shrimp in coconut to coat both sides and place on prepared pan.
4. Bake shrimp 10 minutes or until tops are golden brown. Spray shrimp with nonstick cooking spray; turn shrimp and bake 8 to 10 minutes longer or until golden brown.
5. Meanwhile, prepare Fruit Dipping Sauce: In small bowl, stir all ingredients until well combined. Makes about 1 cup plus 2 tablespoons dip. Let shrimp stand 5 minutes before serving with dipping sauce.

Enjoy!