



Coconut Shrimp with Dipping Sauce



Ingredients:

- 1 lb large shrimp 21-25 count, peeled and deveined with tails left on
- ¼ cup all-purpose flour
- ½ tsp garlic powder
- ½ tsp salt
- 2 large eggs beaten with a fork
- 1½ cups sweetened shredded coconut
- ½ cup Panko
- light olive oil or vegetable oil or coconut oil
- 1 lime cut into wedges, to serve
- ¼ cup sweet chili sauce
- ¼ cup apricot preserves or apricot fruit spread

Method:

1. Rinse shrimp in cold water and pat dry with paper towels.
2. Set up 3 shallow bowls. In the first, stir together ¼ cup flour, ½ tsp garlic powder and ½ tsp salt. In the second, beat 2 eggs with a fork. In the third, combine 1 ½ cups coconut flakes and ½ cup Panko bread crumbs.
3. Dredge shrimp in flour, then dip in beaten egg and finally dip in crumb mixture using your hands to press the coconut crumb mixture onto your shrimp. Transfer to a platter and once all shrimp are breaded, either sauté right away or refrigerate for later.
4. Place a large pan over medium heat and add enough oil to generously cover the bottom (¼" deep). Once oil is 350°F, add shrimp and sauté 2 minutes per side until golden brown and shrimp is pink and cooked through. Cook in batches and don't overcrowd the pan.
5. Stir together ¼ cup sweet chili sauce with ¼ cup apricot preserves. Serve shrimp with dipping sauce and squeeze fresh lime juice over finished shrimp before serving if desired.