



Coconut Shrimp with Orange-Chili Dipping Sauce



Ingredients, Shrimp:

- 1 pound large shrimp, peeled and deveined with tail on
- ½ cup flour
- salt and pepper, to taste
- 2 large eggs, beaten
- 1 cup sweetened shredded coconut
- ¾ cup Panko breadcrumbs
- about 2 cups canola, vegetable, or coconut oil, for frying

Method, Shrimp:

1. Clean the shrimp; set aside.
2. To a small bowl, add the flour, salt, and pepper, stir to combine; set aside.
3. To a separate small bowl, add the eggs and beat; set aside.
4. To a separate medium bowl, add the coconut, Panko, stir to combine; set aside.
5. To a Dutch oven or large skillet, add the oil and heat over medium-high heat. While oil heats up, begin the battering process.
6. Dip 1 shrimp in flour, dunk in egg, and dredge very well in the coconut-Panko mixture pressing it on as needed to ensure shrimp is very well coated (re-dredge if necessary); set aside on a platter while you repeat battering process with all remaining shrimp. After all shrimp have been battered, begin frying.
7. With oil temperature 325F to 350F, add the shrimp in small batches (4 to 6 at a time) to the hot oil, frying for about 2 to 4 minutes, flipping as necessary, and frying until as dark and crispy as desired. Frying time will vary based on pan size, size of shrimp, and personal preference. Frying in small batches helps the oil stay at a hotter temperature, which ensures a crispy crust.
8. After frying, remove from oil, place on paper towels, and continue the frying process until all shrimp have been fried.

Orange-Chili Dipping Sauce



Ingredients:

- ½ cup orange marmalade
- ⅓ cup sweet Thai chili sauce
- pinch salt, optional and to taste
- pinch cayenne pepper, optional and to taste

Method:

1. To a small bowl, add the marmalade, Thai chili sauce, optional salt, optional cayenne pepper, stir to combine, taste, and adjust ratios if desired.
2. Serve shrimp and sauce immediately. Shrimp are best warm and fresh.