



Coconut Shrimp with Sweet Chili Mayo



Ingredients, Shrimp:

- 1 lb. large shrimp, peeled and deveined (tails on or off, your preference)
- 1 cup all-purpose flour
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp garlic powder
- ¼ tsp paprika
- 2 large eggs, lightly beaten
- 2 cups sweetened shredded coconut
- Vegetable oil, for frying
- Optional: Lime wedges for serving

Ingredients, Sweet Chili Mayo:

- ½ cup mayonnaise
- ¼ cup sweet chili sauce (adjust to taste)
- 1 TBLS lime juice
- 1 tsp rice vinegar (optional, for extra tang)

Method:

1. Pat the shrimp dry with paper towels. This helps the coconut adhere better.
2. In a shallow dish, combine the flour, salt, pepper, garlic powder, and paprika.
3. Set up three shallow dishes: one with the seasoned flour, one with the beaten eggs, and one with the shredded coconut.
4. First, dredge each shrimp in the flour mixture, ensuring it's fully coated. Then, dip it into the beaten eggs, allowing excess to drip off. Finally, coat the shrimp completely in the shredded coconut. Gently press the coconut to help it adhere.
5. Heat about 1 inch of vegetable oil in a large skillet or deep fryer to 350°F. Fry the shrimp in batches, ensuring not to overcrowd the pan. Cook for 2-3 minutes per side, or until golden brown and cooked through. The shrimp should be opaque and pink throughout.
6. Remove the shrimp from the oil and place them on a wire rack or paper towel-lined plate to drain excess oil.
7. While the shrimp are frying, whisk together the mayonnaise, sweet chili sauce, lime juice, and rice vinegar (if using) in a small bowl until well combined. Taste and adjust the sweetness or spiciness to your preference.
8. Serve the coconut shrimp immediately with the sweet chili mayo for dipping. Garnish with lime wedges, if desired. Enjoy!