

## Coconut Shrimp

Jacob · 29/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

55 mins

### Description

These coconut shrimp are rolled in a coconut beer batter before frying. Serve warm with your favorite dipping sauce. I use orange marmalade, mustard, and horseradish mixed to taste for a dipping sauce.

### Ingredients

- - ¾ cup all-purpose flour
- divided - ½ cup beer - 1 large egg - 1 ½ teaspoons baking powder - 2 cups flaked coconut - 24 medium raw shrimp
- shelled
- deveined
- with tails attached - 3 cups oil for frying

### Instructions

1. Line a baking sheet with wax paper; set aside. Whisk together 1/2 cup flour
2. beer
3. egg
4. and baking powder in a medium bowl until smooth. Place coconut and remaining 1/4 cup flour in 2 separate bowls. One at a time
5. hold shrimp by the tail and dredge in flour
6. shaking off excess. Dip in beer batter; allow excess to drip off. Roll in coconut
7. then place on the prepared baking sheet. Refrigerate for 30 minutes. Heat oil in a deep fryer or large skillet to 350 degrees F (175 degrees C). Working in batches
8. fry shrimp in hot oil
9. turning once
10. until golden brown
11. 2 to 3 minutes. Use tongs to remove shrimp to paper towels to drain. jenniwun Editor's Note: Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
12. ingredient density
13. and specific type of oil used.