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Coconut Shrimp I



These crispy shrimp are rolled in a coconut beer batter before frying. For dipping sauce, I use orange marmalade, mustard and horseradish mixed to taste.

By LINDAV10

Prep: 10 mins

Cook: 20 mins

Additional: 30 mins

Total: 1 hr

Servings: 6

Yield: 6 servings



Ingredients

1 egg
½ cup all-purpose flour
⅔ cup beer
1 ½ teaspoons baking powder
¼ cup all-purpose flour
2 cups flaked coconut
24 shrimp
3 cups oil for frying

Directions

Step 1

In medium bowl, combine egg, 1/2 cup flour, beer and baking powder. Place 1/4 cup flour and coconut in two separate bowls.

Step 2

Hold shrimp by tail, and dredge in flour, shaking off excess flour. Dip in egg/beer batter; allow excess to drip off. Roll shrimp in coconut, and place on a baking sheet lined with wax paper. Refrigerate for 30 minutes. Meanwhile, heat oil to 350 degrees F (175 degrees C) in a deep-fryer.

Step 3

Fry shrimp in batches: cook, turning once, for 2 to 3 minutes, or until golden brown. Using tongs, remove shrimp to paper towels to drain. Serve warm with your favorite dipping sauce.

Editor's Note:

We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature, ingredient density, and the specific type of oil used.

Nutrition Facts

Per Serving: 317 calories; protein 8.4g; carbohydrates 26.3g; fat 19.3g; cholesterol 67.5mg; sodium 240.8mg.

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