

## [COCONUT SAUCE FOR SHRIMP](#)



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### **Shrimp In Thai Coconut Sauce foodiecrush com**

Place the shrimp in a bowl with 1 tablespoon of the oil, garlic, kosher salt and red chili flakes. Toss to coat and let marinade for 10 minutes. Heat a 12-inch skillet over medium high heat with 1 tablespoon of oil. Add the onion and peppers and cook until softened, about 5 minutes.

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### **One Pot Shrimp in Coconut Sauce Easy and Delish**

Place the peeled shrimp in a bowl with 1 Tablespoon of oil, one minced garlic clove, teaspoon salt, and teaspoon black pepper. Toss to coat and let marinade while cooking the vegetables.. Heat a large skillet over medium heat with 2 Tablespoons of vegetable oil. Add the onion and bell pepper and let cook for approximately 3 minutes.

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### **10 Best Coconut Shrimp Dipping Sauce Recipes Yummly**

Coconut Shrimp with Sweet and Spicy Dipping Sauce Tracey's Culinary Adventures 1 red pepper flakes, sugar, salt, vegetable oil, black pepper, rice wine vinegar and 9 more

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### **Coconut Fried Shrimp with Dipping Sauce Recipe Bobby**

Directions. Put the shrimp into the batter. Remove the shrimp, 1 at a time, and dredge in the coconut mixture, pressing to help the coconut adhere. Fry the shrimp in batches in the hot oil for 1 to 2 minutes or until brown. Use a slotted spoon to transfer the shrimp to a baking sheet lined with paper towels. Serve the shrimp with the dipping sauce.

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### **Coconut Shrimp and Easy Dipping Sauce Natashas Kitchen**

Once oil is hot, add shrimp and saut 2-3 minutes, flip and saut another 2 min until golden brown on both sides and shrimp is firm and pink. Cook in batches and don t overcrowd the pan. For the Sauce, stir together 1/4 cup sweet chili sauce with 1/4 cup apricot preserves and serve with coconut shrimp.

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### **Coconut Shrimp with Orange Chili Dipping Sauce**

Sauce To a small bowl, add the marmalade, Thai chili sauce, optional salt, optional cayenne pepper, stir to combine, taste, and adjust ratios if desired. Serve shrimp and sauce immediately. Shrimp are best warm and fresh although leftovers can be stored in the fridge for up to 3 days or frozen for up to 2 months.

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### **10 Best Coconut Shrimp Coconut Dipping Sauce Recipes**

Coconut Shrimp with Sweet and Spicy Dipping Sauce Tracey's Culinary Adventures 1 water, vegetable oil, all-purpose flour, cayenne pepper, black pepper and 10 more

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### **Coconut Shrimp with Dipping Sauce Recipe BettyCrocker com**

Dipping Sauce. Coat shrimp with flour mixture. Dip into egg mixture; coat well with crumb mixture.Thread 2 shrimp on each skewer, leaving space between each. Place in pan. 4 Bake 8 to 10 minutes or until shrimp are pink and coating begins to brown. Meanwhile, in small bowl, mix sauce ingredients.

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### **Orange Dipping Sauce for Coconut Shrimp Recipe**

A sweet and tangy honey-mustard sauce with a hint of heat is the perfect quick accompaniment for coconut shrimp or chicken strips This is the perfect dipping sauce for coconut shrimp, similar to what is served in many restaurant chains. It would also be great with chicken strips. Add more or or less hot sauce according to taste.

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### **Chef Lins Coconut Shrimp Recipe Genius Kitchen**

Remove the shrimp from the pan and set aside. Add heavy cream, coconut milk, and sugar to the pan. Simmer on medium, stirring occasionally, until it begins to thicken and is reduced by half (about 5-8 minutes).

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### **Knockout Coconut Shrimp with Spicy Mango Sauce Recipe**

For the spicy mango sauce: Combine the mango, chili paste, cilantro, salt and lime juice in a bowl. Set aside. For the coconut shrimp: Add about 4 inches canola oil to a medium Dutch oven or large

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