

Coconut Shrimp

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Take a dive into the flavors of the tropics with a recipe for coconut-battered fried shrimp. These crunchy bites have a slight sweet and nutty flavor with a great coconut crunch. Makes 4 servings.

Ingredients:

1 cup cornstarch
2 pounds fresh shrimp, peeled
1 cup coconut milk
3 tablespoons fresh lime juice
2 cups flaked coconut
1 cup vegetable oil, more as needed

Directions:

1. Place cornstarch in small bowl. Place shrimp in bowl and toss to coat well.
2. In separate medium bowl, combine coconut milk and lime juice; dunk shrimp in mixture and shake off excess liquid.
3. Place flaked coconut in small bowl. Add shrimp and toss to coat.
4. Heat the vegetable oil in a deep skillet over high heat; when hot, gently add shrimp and fry until golden brown.