

Coconut Beer Shrimp

Yields 4 servings.

Ingredients:

2lbs uncooked Shrimp, Peeled & Deveined, Tails on

For the Seasoning:

1 T red Pepper Flakes, Ground

1 1/2 t Sweet Paprika

1 1/2 t Cracked Black Pepper

1 1/4 t Garlic Powder

3/4 t Onion Powder

3/4 t Thyme

3/4 t Oregano

For the Batter:

2 Eggs

1 3/4 c All-Purpose Flour

3/4 c Flat beer

1 T Baking soda

3 c unsweetened Coconut, Grated

Vegetable Oil for Frying (I used Coconut oil)

For the dipping Sauce:

1 c Orange Marmalade

1/4 c Prepared Horseradish

Preparation:

- 1) In a small mixing bowl, prepare the seasoning by combining the red pepper flakes, Paprika, black pepper, garlic, and onion powders, thyme, and oregano. Transfer to a clean dish
- 2) In a large mixing bowl, combine 2 t of the seasoning with 1 1/4 c of Flour, Baking soda, Eggs and flat beer.
- 3) In another small mixing bowl, combine the remaining 1/2 c Flour with 2 t of the seasoning.
- 4) In a deep cast iron skillet heat 2 inches of oil to 375 degrees
- 5) Coat each shrimp by dredging in the dish of then in flour seasoning mixture.
- 6) Dip each shrimp in batter, then dredge in the shredded coconut.
- 7) Carefully place the shrimp into the hot oil a few at a time.
- 8) Using a slotted spoon to turn them once, fry the shrimp until they are golden brown, about 1 to 2 minutes.
- 9) Use your slotted spoon to remove the shrimp from the hot oil, drain on paper towel.
- 10) Serve hot with Dipping Sauce

Of the Dipping Sauce

In a small Bowl, combine the orange marmalade with prepared horseradish. Mix together well, then refrigerate for 1 hour.

Transfer the dipping sauce to a small dish.

Note:

I used a deep frier with coconut oil to fry the shrimp instead of a cast iron pan. You can get one here: <https://amzn.to/3LBYmT5>

This Recipe is from The Margaritaville Cookbook, Published in 2000 by Olaf Nordstrom ISBN # 1-883684-22-6 Buy it Here <https://amzn.to/3Ps3H1s> (it is now named Jimmy's Buffet: Food for Feeding Friends and Feeding Frenzies)