

Coconut Shrimp with Spicy Pineapple Dipping Sauce

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Ingredients

1 cup Japanese panko
1/2 packed cup unsweetened coconut flakes
1/2 lb. large shrimp, peeled, deveined, but leave tails intact
2 beaten eggs + 2 teaspoons sugar
Oil for deep-frying

Spicy Pineapple Dipping Sauce:

1/2 cup pineapple preserves
1 tablespoon lemon juice
1/8 to 1/4 teaspoon crushed red pepper flakes (or to taste)

Directions

Preheat the deep fryer to 350 Degree F.

Mix the panko and coconut flakes in a shallow bowl. Set aside.

Mix all the ingredients in the Spicy Pineapple Dipping Sauce together. Stir to combine well. Set aside.

Pat dry the shrimp with paper towels and dip each shrimp into the egg mixture, and immediately roll the shrimp with the panko and coconut flakes coating. Shake off the excess. Dip the shrimp into the egg mixture again, and immediately roll the shrimp with the panko mixture for second coating. Make sure the shrimp is well covered with the panko and coconut flakes. Place the shrimp on a plate lined with parchment paper. Repeat the steps for the remaining shrimp.

Drop each shrimp gently into the oil. Deep fry until both sides turn golden brown. Transfer the shrimp out with a strainer and onto a plate lined with paper towels. Serve immediately with the Spicy Pineapple Dipping Sauce.