

Baked Coconut Shrimp

written by The Recipe Exchange | March 4, 2016

Ingredients

For Coconut Shrimp:

2 pounds medium-sized shrimp, peeled with tails on
3 cups sweetened shredded coconut
1/2 cup cornstarch
1 teaspoon cayenne
1 teaspoon coarse salt
4 egg whites, beat until foamy (re-beat as needed)

For Sauce:

1/4 cup apricot jam
1 tablespoon Dijon
1 teaspoon fresh horseradish

Directions

For the sauce:

Heat apricot gently in the microwave to soften (30 seconds to 1 minute). Mix all ingredients together and allow to sit at room temperature while you make the shrimp.

For the shrimp:

Preheat oven to 400F.

Place coconut in a blender or food processor. Blend until coconut is finely chopped (it should still have some texture).

Mix together cornstarch, cayenne and salt in shallow dish; do the same with egg whites and coconut. Pat shrimp dry with paper towels.

Dredge shrimp in cornstarch mixture, then egg white, then coconut, making sure that shrimp is generously covered. Place shrimp on a large greased baking sheet (line it with foil first for easier cleanup).

Bake for 15 minutes or until shrimp are cooked through and coconut is golden brown and crispy. Serve immediately.