

Coconut Shrimp

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Ingredients

2 quarts peanut oil for frying
10 ounces orange marmalade
3 tablespoons prepared horseradish
3 tablespoons prepared mustard
3/4 cup all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon paprika
1/4 teaspoon curry powder
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
1/3 cup beer
1 pound large shrimp, peeled and deveined with tails attached
1/4 cup all-purpose flour
8 ounces unsweetened flaked coconut

Directions

Heat oil in a deep fryer to 375 degrees F (190 degrees C). In a small bowl, stir together marmalade, horseradish and mustard; set aside.
Combine 3/4 cup flour, baking powder, paprika, curry powder, salt and cayenne. Stir in beer.
Dredge shrimp in 1/4 cup flour, dip in beer batter and roll in coconut.
Fry shrimp in hot oil (Peanut Oil Works Best) until golden on both sides.
Drain briefly and serve with reserved dipping sauce.
This is another great Seafood appetizer that is too easy to make. Its very simple and its a great crowd pleaser at parties.