

# Beer Battered Coconut Shrimp



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1 1/2c flour	2c unsweetened coconut flakes	4c vegetable or canola oil	2T coconut flakes, for garnish, toasted
2T brown sugar	1 1/2 pounds jumbo shrimp, peeled, deveined	1/4c flat leaf parsley, chopped	
2T Cajun spice			
1 can beer			

In deep stock pot, heat oil to 350. Combine flour, brown sugar and Cajun spice in medium bowl. Whisk in beer and continue to whisk to form a smooth batter. Refrigerate 20 minutes.

Place coconut flakes in shallow bowl. Holding shrimp by the tail, dip into beer batter to coat, then dredge in coconut, turning evenly to coat. Press the flakes to help adhere to shrimp.

Fry in batches in oil, until golden ~ approximately 3~4 minutes. Drain on paper towels. Garnish with flat leaf parsley and coconut flakes.

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**Debbie Spangler ~ Certified Personal Chef**

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