

Coconut & Walnut Fried Shrimp



Oh man, this sound soooo good I need to make some tonight!

Serves 4

Canola oil, for frying	1c shredded sweetened coconut	2t onion powder	2 limes, juiced
2 pounds jumbo shrimp, peeled, deveined	4 large eggs	2T garlic powder	SAUCE:
1/2c walnuts	salt and pepper	6oz orange marmalade	6oz orange marmalade
1/2c panko bread crumbs	1c all~purpose flour	1/4c sweet Asian chili sauce	1/4c sweet Asian chili sauce
			2 limes, juiced

Butterfly shrimp and set aside. Preheat oil in deep fryer to 350. Mix together sauce ingredients and set aside.

Place walnuts in food processor and process until they are finely ground. In medium bowl, mix together walnut crumbs, panko and coconut. In another medium bowl beat eggs. In a third bowl, mix flour, onion powder and garlic powder.

Dredge shrimp in eggs, then flour, then eggs again, then walnut/coconut crumbs.

Place in preheated deep fryer and fry until crisp and golden 2~3 minutes.

Dip in Asian citrus sauce.

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