

Coconut Macadamia Shrimp



A perfect taste of Hawaii with coconut, shrimp, macadamia and pineapple

Serves 4

1c coconut, shredded	1c Panko crumbs	1/4c onion, finely diced
1c macadamia nuts	2c canola oil	1/4c red bell pepper, diced
1 pound raw shrimp, 16~20 count, peeled & deveined	Pineapple Salsa: 8oz crushed pineapple, drained	1/2c cilantro, diced 4 garlic cloves, minced
4 eggs, well beaten	2 jalapeno peppers, diced	2t soy sauce
1/8t cayenne pepper		2t sesame oil

Make salsa: Combine drained pineapple, jalapeno peppers, onion, red bell pepper, cilantro, garlic, soy sauce and sesame oil in small bowl. Mix well, cover and refrigerate for 4 hours for flavors to blend. Remove from refrigerator, bring to room temperature and serve with shrimp.

Place coconut in small skillet over medium heat and toast until lightly browned. Be careful as this will turn from toasted to burnt in an instant. Place macadamia nuts in food processor and process until finely chopped.

Place beaten eggs in shallow dish. In another shallow dish, mix coconut, crushed macadamia nuts, cayenne and Panko. Dip shrimp in beaten egg and then roll in macadamia mixture. Gently place on baking sheet until all are dipped and coated.

Heat oil in large skillet over medium~high heat until oil is very hot. Fry shrimp 4~5 minutes per side until golden brown. Gently remove with tongs being careful to not disturb crust. Serve hot, warm or room temperature with pineapple salsa.

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