



coconut shrimp with a peanut butter dipping sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

For shrimp: 3-4 cups of sweetened flaked coconut 1 cup of all-purpose flour 3/4 cup of beer (light beer) 3/4 teaspoon of baking soda 1/2 teaspoon salt 1 teaspoon cayenne 2 teaspoons cinnamon 1 large egg veggie oil for frying 1 1/2 pounds of shrimp (medium sized)

For Sauce: 1/2 cup smooth peanut butter 1/4 cup soy sauce 1/3 cup warm chicken broth 2 tablespoons chopped peeled fresh ginger 1 medium garlic clove, grated 2 tablespoons of red wine vinegar 1 1/2 tablespoons Asian sesame oil 2 teaspoons honey 1 teaspoon red pepper flakes 1 teaspoon Asian garlic chili sauce 1 teaspoon red pepper powder

Instructions

To make shrimp: 1. Heat enough oil to fry shrimp, to about 350, 2. while oil is heating up, add all ingredients but coconut in a bowl and whisk until smooth. 3. take a large baking sheet, and add a layer of coconut onto it 4. dip shrimp into batter, letting excess drip 5. lay shrimp on coconut and turn, making sure it is fully covered 6. fry shrimp for about a minute per side, making sure you don't overcrowd the pan.

For Sauce: 1. Add all ingredients together either in a blender or a bowl and mix till smooth.

Note: Sauce can be served hot or cold, and is also good with noodles and chicken.

Note 2: I chose an instant rice for this plate, but serving it alone is good too, especially as an appetizer!