



Another delicious recipe from
Tanya's Kitchen

Coconut Shrimp

Ingredients

12 large black tiger shrimp
1/2 cup all-purpose flour
3 large eggs
1 cup plain bread crumbs
1 cup shredded coconut
6 cups vegetable oil
salt and pepper to taste

Directions

- Pre-heat a pot or fryer with the vegetable oil. If you are doing this on the stove, be careful of hot oil!
- While your oil is heating, peel and de-vein the tiger shrimp
- In one dish, place the flour
- In another dish, mix the plain bread crumbs, shredded coconut, salt and pepper
- In a separate bowl, beat the 3 large eggs
- Take the shrimp and dust them with flour, then dip in the eggs
- Finally, pack the shrimp with the bread crumb/coconut mixture
- Once all the shrimp are coated, place them one at a time into the hot oil and cook for 3 to 5 minutes
- The coconut shrimp is done when the tail turns pink and the coating turns golden brown
- You can find all these ingredients at all your Foster's Food Fair IGA stores