

Coconut BEER SHRIMP

with Sweet and Tangy
Dipping Sauce

Serves 6

The Ingredients

FOR SHRIMP

- 4 eggs
- 1 cup beer
- 3½ teaspoons Creole Seafood Seasoning
- 1¼ cups all purpose flour
- 2 tablespoons baking powder
- 48 large raw shrimp, peeled and deveined
- 1½ to 2 cups shredded coconut, fresh or bagged
- vegetable oil for deep frying
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FOR DIP

- 2 cups orange marmalade
- 1/4 cup Creole or Dijon mustard
- 3 tablespoons shredded horseradish
- Coconut Beer Shrimp

The Method

FOR SHRIMP

Combine eggs, beer, 1 teaspoon seafood seasoning, flour, and baking powder. Blend well.

Season shrimp with remaining seafood seasoning. Dip the shrimp in beer batter and roll in coconut. Fry in oil heated to 350°F in a deep-fat fryer, wok, or deep saucepan. The oil should be at least 1½ inches deep. Drop shrimp in a few at a time and fry until golden brown. Remove and drain on a paper towel.

FOR DIP

Blend together dipping sauce ingredients. To serve, put a small bowl of the sweet and tangy sauce in the center of each plate. Arrange 8 shrimp around it and serve immediately.