

Honey Coconut Duff Shrimp

Recipe by Kathy Reed, Alva, FL

PREPARATION TIME

30 minutes.

INGREDIENTS

- 1-1/2 lb. large shrimp, peeled
 - 1/2 cup cornstarch
 - 1/2 cup flour
 - 1 tbsp. salt
 - 1/2 tbsp. pepper
 - 3/4 cup cold water
 - 2 cups shredded coconut
 - Vegetable oil for frying
- Dipping sauce:
- 1/2 cup orange marmalade
 - 1/4 cup Dijon mustard
 - 1/4 cup honey
 - 1/4 tsp. Tabasco sauce



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DIRECTIONS

Mix cornstarch, flour, salt and pepper and add the water.
Stir well.

Dry shrimp. Dip the shrimp in the batter and then roll in
the coconut.

Put the shrimp in a shallow pan and refrigerate for 1 hour.

Fry the shrimp until light brown in a deep fryer or in 1 quart vegetable oil
heated to 350 degrees in a frying pan (about 4 minutes).

Blot and drain on paper towel and bake for 5 minutes in a preheated 300
degree oven.

Dipping Sauce

Mix marmalade, mustard, honey and Tabasco in a small bowl.

Serve with shrimp.

