



CHICAGO

COCO'S COCONUT SHRIMP

Serves 2

INGREDIENTS

- Canola or vegetable oil, for frying
- Orange Sweet & Sour Sauce (*see recipe below*)
- ½ cup all-purpose flour
- 2 tsp. baking powder
- ½ tsp. kosher salt, plus more for sprinkling
- Pinch cayenne pepper
- 1 egg, beaten
- ½ cup ice water
- ½ cup dry shredded coconut, unsweetened
- ½ cup panko breadcrumbs
- 6 large raw shrimp, peeled and deveined
- Fresh cilantro sprigs, for garnish



ORANGE SWEET & SOUR SAUCE

INGREDIENTS

- ½ cup orange marmalade
- 1 tbsp. white distilled vinegar
- 1 tbsp. water
- ½ tbsp. Dijon mustard
- ½ tbsp. horseradish
- ½ tbsp. passion fruit puree

METHOD

1. In a large shallow pot, pour in enough oil to reach a depth of 2-3 inches. Heat over medium-high heat until oil reaches 375°F.

2. Meanwhile, in a small bowl, mix together the ingredients for the Orange Sweet & Sour Sauce; reserve.
2. In a medium bowl, mix together the flour, baking powder, salt and cayenne. Whisk in the beaten egg and ice water until a batter forms (it should be the consistency of heavy whipping cream).
2. In another small bowl, combine the shredded coconut and panko breadcrumbs.
3. Dip each shrimp into the batter, allowing excess to drip back into the bowl. Carefully toss each shrimp in the coconut-panko mixture until evenly coated.
4. Carefully place each shrimp into the hot oil and fry until golden brown and crispy, about 2 minutes. Remove and drain on paper towels; sprinkle with fine sea salt.
5. Place shrimp in a festive dish, garnish with fresh cilantro and serve with Orange Sweet & Sour Sauce.