

Beale Street Coconut Shrimp

1 pound large (U-21/25) shrimp
1 tablespoon Hungarian hot paprika
1 cup flat beer (cheap stuff)
1 cup all-purpose flour
1 teaspoon kosher salt
1 teaspoon baking powder
¼ teaspoon baking soda
2 cups unsweetened shredded coconut, divided
2 tablespoons granulated sugar
Vegetable oil for deep-frying
1 cup Tennessee Gourmet™ Apple & Spice Sauce (your favorite flavor)

Rinse shrimp under cold water. Peel and devein shrimp, leaving tails attached. Dry shrimp thoroughly and sprinkle with paprika.

In a medium bowl, completely mix flour, salt, baking powder, and baking soda. Add sugar and ½-cup shredded coconut. Add beer and mix well and set aside for at least one hour. Put remaining coconut in a shallow pie plate.

Dip shrimp into batter and roll in coconut, coating well. Place on parchment paper lined sheet pan. Continue dipping and coating shrimp until all the shrimp have been prepared. Refrigerate, covered loosely with food film, for 20 minutes or up to 1 hour.

Fill electric frying pan ¾-full of oil and heat to 350° F. Cook shrimp in small batches, turning frequently, being sure they are completely submerged, 5 or 6 minutes, or until they float. Remove and drain on paper towels. Keep warm in low (200° F.) oven until all the shrimp are cooked.

Plate and serve side containers with ¼-cup of warmed Tennessee Gourmet™ sauce for dipping.