

Observer-tested Recipes

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Recipe Name	Crispy Coconut Shrimp with Spicy Peanut Sauce
Submitted by/Source	Associated Press
Servings	6
Category	Seafood
Ingredient List	<p>1 pound extra-large shrimp, peeled, deveined and butterflied</p> <p>1 cup all-purpose flour</p> <p>1 teaspoon kosher salt, divided</p> <p>1/2 teaspoon ground black pepper, divided</p> <p>3 eggs</p> <p>3 cups (8-ounce bag) unsweetened shredded coconut</p> <p>Vegetable oil, for deep-frying</p> <p>1 head bibb lettuce, separated into leaves</p> <p>1 English cucumber, cut into sticks</p> <p>2 limes, cut into wedges</p> <p>1 bunch snow pea shoots</p> <p>Peanut sauce:</p> <p>1/4 cup toasted sesame oil</p> <p>1 teaspoon grated fresh ginger</p> <p>1 clove garlic, minced</p> <p>1/2 cup peanut butter</p> <p>2 tablespoons sriracha hot sauce (see note)</p> <p>2 tablespoons brown sugar</p> <p>2 tablespoons reduced-sodium soy sauce</p> <p>1/4 cup rice wine vinegar</p> <p>1/3 cup hot water, or more if needed</p>
Directions	<p>ARRANGE the butterflied shrimp flat on a cutting board. Place the flat side of a chef's knife on the shrimp and gently pound to flatten. Set aside.</p> <p>WHISK together the flour, 1/2 teaspoon salt and 1/4 teaspoon pepper in a large, shallow bowl. In a second bowl, gently beat the eggs. Place the coconut on a large shallow plate and season with remaining salt and pepper.</p>

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COAT each shrimp in flour, shaking off the excess, then dip in the egg, then the coconut, coating both sides. Place on a baking tray and refrigerate for 15 minutes to allow the coating to set.

HEAT about 3 inches of oil to 375 degrees in a large, heavy pot.

Working in batches, fry the shrimp 2 to 3 minutes, or until golden and crispy. Remove with tongs and set on a paper towel-lined plate to drain.

ARRANGE lettuce leaves, cucumber sticks, lime wedges and snow pea shoots on a large plate. Serve with coconut shrimp and dipping sauce so wraps can be assembled as desired.

HEAT the sesame oil in a small saucepan over low. Add the ginger and garlic, then cook 2 minutes, or until fragrant.

COMBINE the remaining sauce ingredients in a blender. Blend until smooth. Add the warmed sesame oil mixture and blend until light and creamy, adding additional hot water if necessary to achieve a smooth dipping consistency. Set aside until ready to serve.

NOTE: Sriracha is hot chile sauce made in Thailand; look for it in Asian markets or some supermarkets. Huy Fong, with a rooster on the label, is a popular brand.

Nutrition

Notes

Adapted from Tyler Florence's "Stirring the Pot" (Meredith Books, 2008).

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