

## Coconut shrimp

Bon Appetit, February 2010

<https://www.epicurious.com/recipes/food/views/coconut-shrimp-357329>

- 3/4 cup panko (Japanese breadcrumbs) \*
- 1/2 cup unsweetened shredded coconut\*\*
- 2 teaspoons finely grated lime peel
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 2 large eggs
- 18 uncooked large shrimp, peeled, deveined, tails left intact
- Peanut oil (for frying)

Photograph web site



1. Line baking sheet with parchment paper. Mix panko, coconut, lime peel, salt, and pepper in medium shallow bowl. Whisk eggs in another medium bowl to blend. Add shrimp to bowl with beaten eggs and toss to coat. Working with 1 shrimp at a time, remove shrimp from beaten eggs and turn to coat in panko mixture. Place shrimp on prepared baking sheet. *DO AHEAD: Can be made 4 hours ahead. Cover and chill.*
2. Pour enough peanut oil into large skillet to reach depth of 1/4 inch; heat over medium-high heat. Working in batches, add shrimp to skillet and cook until golden and just opaque in center, about 2 minutes per side. Transfer to paper towels to drain. Arrange shrimp on platter and serve warm.

\*; \*\*Available in the Asian foods section of some supermarkets and at Asian markets.