

COCONUT SHRIMP WITH PINA COLADA DIPPING SAUCE

Deeann's Mom loves coconut shrimp, so of course I had to find a way to make it. This turned out pretty well, and if it doesn't make you think of the tropics, it's time to see a therapist. This can be used as a main course but makes an excellent appetizer as well. Some would consider this a complex recipe, but it's not really that hard. You will need to be organized though and give yourself plenty of time and room to make these. You can make them a day ahead of time if you wish and refrigerate the shrimp until you are ready to cook them.

PINA COLADA DIPPING SAUCE:

1 cup Pina Colada Mix
3 Tablespoons Crushed Pineapple, drained
1 ½ Tablespoons Sweetened Coconut Flakes
3 Tablespoons Powdered Sugar
1 Tablespoon Lime Juice
1 Tablespoon Spiced Rum

1 ½ teaspoons Corn Starch
3 teaspoons Cold Water

Mix the first 6 ingredients in a medium saucepan over medium low heat until the sauce begins to simmer, stirring occasionally. Let mixture simmer slowly for 10 to 12 minutes. In a separate bowl, mix the corn starch and water together, add it to the sauce and stir well. Simmer and stir for 5 minutes stirring constantly until thickened.

Remove from heat and bring to room temperature.

SHRIMP BREADING:

20 ounces Large Shrimp, peeled, de-veined, and butterflied (sliced nearly through)
1 cup Sweetened Coconut Flakes
5 cups Special K cereal (or corn flakes) ground finely (measure, then crush)
¼ cup Cornstarch (to mix with the coconut and cereal)

Wet Ingredients:

1 cup plain Pina Colada Mix (not your dipping sauce!)
1/3 cup Captain Morgan's Spiced Rum

Dry Ingredients:

1/2 Cup Flour

1/2 Cup Corn Starch

1/2 Tablespoon Salt (Don't try to be healthy and leave this out! The recipe needs it. The salt actually accents the sweetness of the coconut)

Vegetable Oil for deep frying (peanut oil works well)

DIRECTIONS:

Mix the cereal, ¼ cup of cornstarch, and coconut together in a medium bowl and set aside.

Combine Pina Colada mix and rum in a small mixing bowl and set aside.

Combine flour, cornstarch, and salt in another small bowl and set aside.

Peel the shrimp, leaving only the tail on. De-vein them by using a very sharp paring knife and slicing down the length of the backs and removing the sand vein. Butterflying is simply cutting the shrimp the same way, only deeper, nearly all the way through, so the de-veining and butterflying can be done in one step. Rinse them well and get ready to bread your shrimp.

From left to right on your counter, start with the flour bowl, then the Pina Colada mixture, then the cereal mixture, then a cookie sheet with waxed paper or parchment paper on it.

Doing 1 shrimp at a time, begin by dredging it through the flour/salt mixture, and tap off the excess. Next, holding it by the tail, dip it in the Pina Colada mix, then into the cereal/coconut mixture, pressing it onto the shrimp. Place on waxed paper with the tail up and the cut side down and spread out.

Repeat until all the shrimp are breaded.

If you're going to cook them now, start your oil going to get it to 350 degrees. If you are going to cook them later, cover them with plastic wrap and place in your refrigerator until you are ready to cook.

When the oil is up to temperature, add the shrimp being careful not to over crowd your deep fryer or pot. These will only take about 2 minutes to cook so keep your eye on them. They are done when the breading is golden brown.

Remove the shrimp from the oil and drain on paper towels.

Serve with sauce.

To reheat the leftovers, thaw the shrimp and pre heat the oven to 350 degrees. Put the shrimp on a cookie sheet on the middle rack for about 5-7 minutes or until they are warmed through.