

Hawberry Farms Coconut Shrimp

Ingredients Required:

12 large cooked shrimp, butterflied
1 cup all-purpose flour
1 egg
1/4 cup milk
1/4 cup Hawberry Farms All Decadent
Coconut Butter
2 cups unsweetened shredded coconut
Vegetable oil, for deep-frying

Directions:

Preheat oil to 350 degrees.

Insert a bamboo skewer into the tail of each shrimp.

Place flour and shredded coconut each on a large shallow plate.

Using a hand blender mix egg, milk and Hawberry Farms All Decadent Coconut Butter in a bowl.

Coat each shrimp in flour, dip in egg, then coconut, coating both sides.

Fry shrimp in oil until golden brown using the skewer to hold the shrimp.

For a tasty dipping sauce mix:
1/2 cup Hawberry Farms All Decadent
Coconut Butter with 1/2 cup fresh
pineapple using a hand blender.

