

# Coconut Shrimp

Printed from Shrimp Recipes at <http://www.shrimprecipes.org/>

*Take a dive into the flavors of the tropics with a recipe for coconut-battered fried shrimp. These crunchy bites have a slight sweet and nutty flavor with a great coconut crunch. Makes 4 servings.*

## Ingredients:

1 cup cornstarch  
2 pounds fresh shrimp, peeled  
1 cup coconut milk  
3 tablespoons fresh lime juice  
2 cups flaked coconut  
1 cup vegetable oil, more as needed

## Directions:

1. Place cornstarch in small bowl. Place shrimp in bowl and toss to coat well.
2. In separate medium bowl, combine coconut milk and lime juice; dunk shrimp in mixture and shake off excess liquid.
3. Place flaked coconut in small bowl. Add shrimp and toss to coat.
4. Heat the vegetable oil in a deep skillet over high heat; when hot, gently add shrimp and fry until golden brown.