

Coconut Shrimp with Orange Dipping Sauce



For the Coconut Shrimp:

1 lb. cooked, tail-on shrimp
1 c panko crumbs
3 T wheat germ
2 eggs
1/2 c milk
1-1/2 c sweetened coconut flakes
1/2 c coconut oil

For the Orange Dipping Sauce:

1/2 c reduced sugar orange marmalade
2 T stone ground mustard
2 T honey
1 T lemon juice
1/4 t red pepper flakes

For the Coconut Shrimp:

Combine panko crumbs and wheat germ in a mixing bowl. In another bowl whisk the eggs and milk, and in a third bowl add the coconut flakes. Dip the shrimp in the egg mixture, followed by the panko mixture and dip lightly back into the egg mixture one more time before rolling in the coconut. Place the coated shrimp on a baking sheet.

Once the shrimp are coated, heat the coconut oil over medium-high heat. When the oil is hot enough (test with a few panko crumbs), add the shrimp to the pan and cook for about 2 minutes per side. Remove and add the next batch of shrimp. You may need to remove some of the excess breading from the pan in between batches. Fry until all of the shrimp are complete and serve with the dipping sauce.

For the Orange Dipping Sauce:

In a bowl mix together all of the ingredients. Garnish with an orange slice and serve with the coconut shrimp.