

Coconut Shrimp

<http://userealbutter.com/2017/07/09/coconut-shrimp-recipe/>
from *Once Upon a Chef*

1 lb. large raw shrimp, peeled, de-veined, and butterflied with tails on
1/4 cup cornstarch
scant 1/2 tsp salt
1/4 tsp cayenne
3 large egg whites (about 90g), beaten til frothy
2 cups unsweetened shredded coconut
2 tbsps sugar
vegetable oil for frying
Thai sweet chili sauce for dipping or chili mustard sauce (recipe below)

chili mustard sauce

1 tbsp hot mustard powder
2 tbsps water
3 tbsps tamari (or soy sauce)
2 tbsps rice vinegar
1 tbsp lemon juice
2-3 tbsps honey
1 tbsp chili paste or olek sambal
1 tbsp sweet chili sauce

Make the chili mustard sauce: Stir all of the ingredients together until blended. Let sit for 30 minutes to an hour. Makes just under a cup of sauce.

Make the coconut shrimp: Heat an inch of vegetable oil in a medium or large pot to 350°F. Pour the cornstarch, salt, and cayenne pepper into a large ziploc bag. Seal the bag and mix the contents with a quick shake or two. Add the shrimp to the ziploc bag and seal again. Shake to coat the shrimp evenly. Place the beaten egg whites in a bowl. In a separate bowl, mix the coconut and sugar together. Open the ziploc bag and grab a shrimp by the tail. Shake off the excess cornstarch. Dip the shrimp into the egg whites, allowing any excess to drip back into the bowl, then dredge the shrimp in the coconut mixture. Place the shrimp on a plate or a baking sheet in the refrigerator until ready to fry. Repeat for the remaining shrimp. Fry the shrimp for about 40-60 seconds per side until golden. Drain on paper towels and serve with dipping sauce. Serves 4-8.