

Coconut Shrimp

Ingredients

Twelve medium shrimp (about 1/2 pound)

1/2 cup whole milk

1/2 cup plus 1 tablespoon all-purpose flour

1 large egg

Kosher salt

1/4 teaspoon freshly ground black pepper

1/4 teaspoon yellow curry powder

1 cup sweetened shredded coconut, spread on a sheet pan and dried at room temperature overnight

Directions



Peel the shrimp leaving the last section of tail shell intact; devein. Let sit at room temperature for 15 minutes.

Pour 1 inch of canola oil in a large saucepan or small stockpot fitted with a deep fat thermometer on level 7. Heat the oil to 340°F.

Meanwhile, whisk together the milk and the flour. Once smooth, beat in the egg. Stir in 1 teaspoon of salt, pepper, and curry powder.

Place the coconut in a medium bowl.

Holding the tail of a shrimp, dip in the batter, allowing the excess batter to drip back into the bowl, then lay in the coconut. Repeat with 3 more shrimp. Coat all sides of the 4 shrimp with the coconut, then, carefully add to the hot oil. Fry 2 to 2 1/2 minutes, turning as needed, until crisp and golden brown. Adjust the level as necessary to maintain a temperature 325°F to 340°F. Using a slotted spoon, remove from the oil, drain on paper towels and sprinkle with salt. Repeat with the remaining shrimp. Serves 4 to 6.

