

Ingredients

- 1-pound large shrimp
- 1 (12 ounce) can cream of coconut
- 1 egg, lightly beaten
- 2 ½ cups sweetened coconut flakes
- 1 cup self-rising flour
- 1 tablespoon sugar
- 1 teaspoon cayenne pepper
- ½ teaspoon salt

Instructions

- Peel and devein shrimp, if needed, leaving tails on. Refrigerate until ready to bread.
- Place cream of coconut, beaten egg, and coconut in three separate bowls.
- Combine flour, sugar, cayenne pepper and salt in a shallow baking dish.
- Holding shrimp by the tail, dredge in cream of coconut, then in flour mixture, and then in egg.
- Roll shrimp in coconut, pressing firmly to coat completely. Place on a baking sheet and refrigerate for a minimum of 15 minutes.
- Heat oil to 355°F.
- Fry shrimp in small batches cooking 1 ½ to 2 minutes until golden brown.
- Drain and serve immediately.

Orange Horseradish Dipping Sauce

Ingredients

- 1 cup orange marmalade
- 2 tablespoons prepared horseradish
- 1 tablespoon Dijon mustard
- 1 tablespoon freshly squeezed lemon juice
- ½ teaspoon hot pepper sauce
- ½ teaspoon salt

Instructions

- Combine all ingredients in a bowl.
- Mix thoroughly and refrigerate.