



S I E R R A
GOLD
S E A F O O D

Golden, crunchy, and perfectly sweet with just the right kick!

Crispy Coconut Shrimp

Ingredients:

- 1 lb large shrimp (16–20 count), peeled & deveined, tails on
- ½ cup all-purpose flour
- 2 large eggs
- 1 cup shredded sweetened coconut
- ½ cup panko breadcrumbs
- ½ tsp salt
- ½ tsp garlic powder
- ¼ tsp black pepper
- Vegetable or canola oil, for frying

Optional Dipping Sauce

- ½ cup sweet chili sauce
- 1 tbsp fresh lime juice

Instructions:

- Prep the shrimp - Pat shrimp dry and set aside.
- Set up dredging stations:
 - Bowl 1: flour
 - Bowl 2: eggs, beaten
 - Bowl 3: coconut, panko, salt, garlic powder, and pepper mixed together
- Bread the shrimp - Dredge each shrimp in flour, dip into egg, then press into coconut mixture to coat fully.
- Fry - Heat oil to 350°F. Fry shrimp in batches for 2–3 minutes per side, until golden brown and crispy.
- Drain & serve - Transfer to paper towels. Serve hot with sweet chili sauce mixed with lime juice.