

Caribbean Cooking

Coconut Shrimp with Pineapple Dipping Sauce

serves 8

1 cup flour  
3/4 tsp. salt  
1 tsp. cayenne  
5 egg whites, lightly beaten  
2 1/2 cups unsweetened coconut  
2 pounds large shrimp, peeled, deveined, butterflied  
2 cups canola oil, for frying  
Dipping sauce:  
1 cup canned pineapple  
3 scallions, white part only, thinly sliced  
1/4 cup apricot preserves  
1/4 cup cilantro leaves  
2 Tb. lime juice  
1/2 jalapeno, chopped  
salt

1. Combine the flour, salt and cayenne on a flat baking sheet. Place the egg whites and coconut on two separate baking sheets. Dredge the shrimp in the flour mixture, then the whites, then in the coconut. Press the coconut onto the shrimp. Chill for at least an hour.
2. Heat the oven to 200. In a medium saucepan heat the oil until moderately hot but not smoking. Working in batches fry the shrimp until golden about 2 minutes. Drain on paper towels. Transfer to a baking sheet and keep warm in the oven.
3. In a processor combine the pineapple, scallions, apricot preserves, cilantro, lime juice, jalapeno and salt to taste. Process until blended and taste, adjust seasoning.
4. Serve the shrimp on a platter with the sauce in the middle in a serving dish.