

# Fried Coconut Shrimp with Sweet & Spicy Dipping Sauce

Serves 4 as an appetizer

## For the sauce:

1/3 cup water plus 2 tablespoons  
1/4 cup rice vinegar  
1/3 cup granulated sugar  
1 small hot red chili or 1/2 jalapeno, seeded and chopped  
1/2 tablespoon minced fresh ginger  
1 garlic clove, minced  
1 teaspoon sriracha  
1 tablespoon cornstarch

## For the shrimp:

1 lb (31-40 count) shrimp, peeled and deveined, tails left on  
3 large egg whites, lightly beaten  
2/3 cup unsweetened coconut flakes  
1/3 cup cornstarch  
Salt, to taste  
1-2 cups canola oil, for frying

To make the sauce, bring the 1/3 cup water, rice vinegar, and granulated sugar to a boil in small saucepan. Stir in the hot red chili, ginger, garlic and sriracha. In a small bowl, mix the cornstarch with the remaining 2 tablespoons of water until well-combined. Whisk the cornstarch mixture into the simmering liquid and cook for about 1 minute or until the sauce thickens. Remove the sauce from the heat and pour into a small bowl. Set aside.

Place the egg whites in a small bowl and place the coconut flakes and cornstarch on two small plates. Season the cornstarch to taste with salt. Working with one shrimp at a time, hold the shrimp by its tail and dredge it in the cornstarch mixture. Shake the shrimp gently to knock off any excess cornstarch and then dip the shrimp into the egg whites. Shake off any excess egg white and dredge the shrimp in the unsweetened coconut flakes. Set aside and repeat with the remaining shrimp.

Fill a high-sided frying pan with about 1/4-inch of oil (enough to come halfway up the sides of the shrimp). Heat the oil over medium-high heat. Working in batches, add the shrimp to the hot oil and cook for about 2 minutes on each side or until golden brown. Remove the shrimp from the oil and drain on a paper towel. Repeat until all the shrimp have been fried. Serve the shrimp with the sweet and spicy dipping sauce

**This recipe came from Minced at [www.mincedblog.com](http://www.mincedblog.com).**