



FOR THE SAUCE:

- 1 ½ cups orange marmalade
- 2 TBS Dijon mustard
- 1 tsp. prepared horseradish

Place all ingredients in a bowl. Whisk well. Cover and refrigerate.

FOR THE SHRIMP:

- 3 lbs. shrimp – peeled and deveined
- 3 cups flour
- 3 eggs
- 12 oz. beer
- 8 oz. shredded coconut
- ¼ cup flour
- Peanut Oil

Mix the ¼ cup flour and the coconut in a shallow dish. Set aside.

Heat a large skillet or wok with about 1 ½ inches of peanut oil. Heat until about 365 degrees.

Rinse and pat dry the shrimp. Whisk the eggs, flour and beer in a large bowl. Dip the shrimp into the batter, getting rid of the excess. Place the coated shrimp into the dish with the prepared coconut. Coat well on both sides. Place all coated shrimp in a single layer and refrigerate for 30 minutes.

Place the shrimp into the hot oil and cook until golden brown. Flip and cook until the other side is golden as well. The whole process should take between 4 to 5 minutes. Do not overcook the shrimp!

Serve the golden shrimp side the sauce. Enjoy!

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