

# Coconut Shrimp

## Ingredients

3 peeled & devained shrimp (16-20ct.)  
1 egg beaten  
1 cup milk  
3 cups coconut flakes  
2 cups flour  
3 cups of oil

## Directions

Mix together 1 egg and 1 cup of milk in a bowl. Dip shrimp in the flour, then eggs and milk mixture and then dip in coconut flakes. Place on a tray and freeze for 1 hour.

Heating directions: Place 3 cups of oil in a skillet and heat on medium heat for about 5 minutes. Place frozen shrimp in pan and brown one side for about 4 minutes, turn shrimp over and repeat this process.

Sweet & sour sauce goes great with this item.

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