

# Rogue River Coconut Shrimp Delight

1 lb large shrimp, peeled and deveined	1 T fish sauce
2 T coconut oil	1 T lime juice
1 med onion, finely chopped	1 T soy sauce
2 cloves garlic, minced	1 red bell pepper, sliced
1 T fresh ginger, minced	1 C snap peas
1 C coconut milk	1/2 C fresh cilantro, chopped
1 C chicken stock	Salt and pepper to taste
2 T Coconut Pouchong tea ( <a href="http://Adagio.com">Adagio.com</a> )	

**PREPARE THE SHRIMP:** Heat 1 T coconut oil in a large skillet over medium-high heat. Season the shrimp with salt and pepper. Sear the shrimp for 2-3 minutes on each side until pink and opaque. Remove and set aside.

**MAKE THE COCONUT SAUCE:** In the same skillet, add the remaining 1 T coconut oil. Sauté the onion, garlic, and ginger until fragrant, about 2-3 minutes. Add the Coconut Pouchong tea and cook for another minute. Pour in the coconut milk and chicken stock, stirring to combine. Add the fish sauce, lime juice, and soy sauce. Simmer for 5-7 minutes until the sauce thickens slightly. Add the bell pepper and snap peas. Cook for another 5 minutes until the vegetables are tender. Return the shrimp to the skillet and simmer for another 2-3 minutes until heated through.

**SERVE:** Place the shrimp and coconut sauce mixture in a serving dish. Garnish with fresh cilantro.

## Note:

**TO OPEN A COCONUT,** follow these steps:

**PIERCE THE EYES:** Locate the three "eyes" on the coconut. Use a clean screwdriver or a metal skewer to pierce two of the eyes.

**DRAIN THE LIQUID:** Hold the coconut over a bowl and drain the coconut water through the pierced holes.

**CRACK THE COCONUT:** Place the coconut on a hard surface. Use a hammer to tap around the middle of the coconut until it cracks open.

**EXTRACT THE WHITE PORTION:** Use a butter knife to separate the white flesh from the shell. Peel off the brown skin with a vegetable peeler if desired.