

Coconut Shrimp with [Linda's Hot Stuff](#) Jam



- **Prep Time:** 20 minutes
- **Cook Time:** 10 minutes
- **Total Time:** 30 minutes

- **Yield:** serves 4

Ingredients

- 1/3 cup flour
- 1/2 teaspoon salt
- 2 TBS. of seasoning (Cajun, Old Bay or your favorite seasoning)
- 1/2 teaspoon ground black pepper
- 2 large eggs, beaten
- 3/4 cup Panko bread crumbs
- 1 cup sweetened shredded coconut
- 1 pound raw large shrimp, peeled and deveined with tails attached
- vegetable oil or coconut oil
- 4 oz. [Linda's Hot Stuff jelly](#) (your favorite flavor)
- Cilantro for garnish

Instructions

1. Combine flour, seasoning, salt, and pepper in a bowl. Beat the eggs in a second bowl. Combine Panko and coconut in the third bowl.
2. Dip the shrimp into the flour, then the eggs, and then dredge the shrimp into the coconut mixing, pressing gently to adhere. Set the coated shrimp aside on a plate as you coat the remaining shrimp.
3. Add enough oil to cover the bottom of a large skillet on medium heat. Fry the coconut shrimp in batches – do not crowd them in the pan. Flip after 2 minutes and fry the other side for 2 minutes or until golden brown. You can cook them longer if you prefer them darker.
4. Place the finished coconut shrimp on a plate lined with a paper towel as you fry the rest.
5. Place a 4 oz. jar of **Linda's Hot Stuff** jam in a microwavable dish and microwave for about 20 seconds until it is soft. Alternatively, you can put the jelly in a small pot and gently warm the jelly until it is melted.
6. Place the shrimp on a serving platter. Garnish with chopped cilantro. Serve with [Linda's Hot Stuff](#) jelly as a dipping sauce.