

Baked Coconut Shrimp

Serves 6

Ingredients

1 cup Powder Keg BBQ Glaze and Grilling Sauce for dipping

½ cup Coconut, flakes, unsweetened

6 Tbl Panko breadcrumbs, plain

3 Tbl All-purpose flour

1 tsp Onion Powder

1 tsp Curry powder

2 large Eggs, beaten

1 lb Shrimp (21/25 count), peeled with tails on, deveined, butterflied, and patted dry

Salt and pepper to taste

1. Preheat oven to 450F and line a baking sheet with parchment paper or foil. Spray lightly with nonstick spray.
2. Combine the coconut, panko, flour, onion powder, and curry in a medium size mixing bowl.
3. Place eggs in smaller mixing bowl.
4. Sprinkle the shrimp with salt and pepper. Add to the eggs and toss to coat. Lift each shrimp from the egg wash, letting the excess drip off the shrimp, and then coat in the crumb mixture, pressing to adhere. Place the shrimp on the baking sheet in a single layer. Lightly spray with nonstick spray. Bake until the shrimp are golden on the outside and opaque in the center, 8 to 10 minutes and reach an internal temperature of 145F.
5. Remove from oven and serve with the dipping sauce.