

HONEY-BAKED COCONUT SHRIMP

INGREDIENTS

Coconut Shrimp

- ½ cup honey
- 1½ cups panko (Japanese breadcrumbs)
- 1 cup flaked sweetened coconut
- ½ tsp ground cumin
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 26 large raw shrimp, peeled and de-veined

Apricot Dipping Sauce

- ⅔ cup apricot jam
- 3 tbsp Heinz chili sauce
- 2 tsp Dijon mustard

Back in the day, we didn't go to bars for the Tequila shooters or the boys. We went to get our greasy food fix. Despite not doing barstool banquets these days, we still long for the tantalizing tastes – we've brought the feast home, but we've left behind the oily glory of the deep fryer and created juicy, coconut-coated, golden-baked shrimp dipped in a sweet apricot sauce.

DIRECTIONS

1) Preheat oven to 425°F. Line a large baking sheet with aluminum foil and coat with non-stick cooking spray. **2)** For the shrimp, pour honey in a medium bowl and warm on high in the microwave, 20-25 seconds. **3)** On a large plate, combine panko, coconut, cumin, salt and pepper. **4)** Taking shrimp one at a time, dip in honey and then coat in coconut mixture. Place on prepared baking sheet and bake 14 minutes, gently flipping shrimp halfway through baking. **5)** For the sauce, place jam in a medium bowl. Warm in the microwave for 45 seconds. Add chili sauce and Dijon mustard, stirring to combine. Serve with baked coconut shrimp.

Serves 4-6

BITE ME BIT

Save a tree, send a coconut. Affixed with mailing label and correct postage, the U.S. Postal Service will deliver coconut mail.