

BAKED COCONUT SHRIMP WITH SPICY APRICOT SAUCE RECIPE

Ingredients

- 1 pound uncooked shrimp, peeled and deveined (if using frozen shrimp, thaw in the refrigerator)
- 2 egg whites
- 2 1/2 Tablespoons (Tbsp) cornstarch
- 1 teaspoon (tsp.) Cherchies® Chardonnay Lime & Cilantro Seasoning
- 2 1/2 cups sweetened flaked coconut
- Cherchies® Select Grilling Rub & Seasoning Blend
- Cooking Spray
- 1 Tablespoon (Tbsp.) Lime juice
- Hot sauce (a few drops will do ya!)
- 1/2 cup Apricot Preserves

Preparation

1. Preheat the oven to 400 degrees. Line a baking sheet with parchment paper. Clean and dry shrimp. Carefully separate the yolks from the egg whites, using the shell as a separator, and reserve the egg yolks for another yummy recipe. Add the Chardonnay Lime & Cilantro Seasoning to the egg whites and mix.
2. In a small bowl, beat the egg whites with a handheld mixer until the egg whites make soft peaks, about a few minutes
3. Arrange three bowls on your prep surface and place the following ingredients in the bowls in this order, corn starch, egg whites, and the shredded coconut. Hold shrimp by the tail and dip into the cornstarch, then the egg whites, followed by the coconut and place on the parchment lined baking sheet.
4. Place the shrimp on the baking sheet, sprinkle them with Cherchies® Select Grilling Rub, lightly spray with cooking oil, and bake the shrimp in the oven for about 15 minutes or until golden brown.
5. While the shrimp are cooking, prepare the dipping sauce. Mix together the Apricot Preserves, the hot sauce (to taste), and the lime juice.



6. When the shrimp are golden brown, remove them from the oven and serve immediately with the dipping sauce. Enjoy!

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