

Coconut Prawns with Pina Colada Sauce

Ingredients:

Colada Dipping Sauce:

1/2 cup sour cream
1/4 cup pina colada nonalcoholic drink mix
1/4 cup crushed pineapple (canned)
2 tablespoons granulated sugar

Shrimp:

6-8 cups canola oil (as required by fryer)
12 large shrimp, peeled and deveined (about 1/2 pound)
1 1/2 cups all-purpose flour
2 tablespoons granulated sugar
1/4 teaspoon salt
1 cup milk
2 tablespoons Captain Morgan Parrot Bay Coconut Rum
1 cup panko Japanese-style bread crumbs
1/2 cup flaked coconut

Method:

1. Prepare pina colada dipping sauce first by combining all the ingredients.
2. Cover this and let it chill out in the fridge while you make the shrimp
3. Heat oil to 350 degrees.
4. Measure 3/4 cup of flour into a medium bowl.
5. In another medium bowl mix together the remaining 3/4 cup flour, sugar, and salt.
6. Stir milk and rum into flour mixture.
7. Let this batter stand for five minutes.
8. While the batter rests, combine panko breadcrumbs and shredded coconut into a third medium bowl.
9. Butterfly cut each shrimp before you start the battering: Use a sharp knife to slice through the top of the shrimp (where the vein was) so that you can spread the shrimp open.
10. Leave the tail intact.
11. To batter the shrimp, dip each one in the flour, then the wet batter, then coat each shrimp with the panko/coconut mixture.
12. Arrange the shrimp on a plate until all of them are battered.
13. Fry the shrimp by dropping six at a time into the hot oil for 2 to 3 minutes or until the shrimp are golden brown.
14. Remove shrimp to a rack or paper towels to drain.
15. Serve shrimp with pina colada dipping sauce on the side, along with a small dish or your favorite salsa.

Yield: 12 Prawns