

**Beer-battered Mississippi Gulf Shrimp rolled in sweet coconut flakes and fried to a light, golden crisp.**

**TIME**

60 minutes

**SERVES**

4

**SEASON**

spring, summer, fall, winter

**METHOD**

fry

**INGREDIENTS**

- 16 oz Mississippi Gulf shrimp
- 1 each egg
- 3/4 cup flour, divided
- 2/3 cup beer
- 1 1/2 tsp baking powder
- 2 cup flaked coconut
- 3 cup oil for frying

**DIRECTIONS**

1. In medium bowl, combine egg, 1/2 cup flour, beer and baking powder.
2. Place remaining flour in a small bowl, and coconut in another small bowl.
3. Hold shrimp by tail and dredge in flour, followed by egg/beer batter, and then coconut.
4. Place on a baking sheet lined with wax paper and repeat with remaining shrimp.
5. Refrigerate for 30 minutes.
6. Heat oil in a deep fryer or skillet.
7. Fry shrimp in batches, turning once if in a skillet, until golden brown. Using tongs, remove to paper towels to drain.
8. Serve warm with your favorite dipping sauce.

Serving Suggestion: Serve with rice and green peas.