

# EAT THIS! DRINK THAT!

with **90-POINT WINES**

## COCONUT PRAWNS

### INGREDIENTS

- ¼ cup all-purpose flour (or whole wheat)
- ½ tsp. salt
- ½ tsp. pepper
- 2 large eggs, beaten
- ¾ cup Panko breadcrumbs
- 1 cup sweetened shredded coconut
- 1 pound raw large shrimp, peeled and deveined with tails attached
- Vegetable oil or coconut oil

**Prep Time** 20 minutes  
**Cook Time** 10 minutes  
**Serves** 4 people

### Wine Pairing

Heritage Heroes Airhawk  
Sauvignon Blanc 2016

### DIRECTIONS

Start with 3 medium bowls. Combine flour, salt, and pepper in one. Beat the eggs in the second bowl. Combine Panko and coconut in the third bowl.

Dip the shrimp into the flour, then the eggs, and then dredge the shrimp into the coconut mixture, pressing gently to adhere.

Set the coated shrimp aside on a plate as you coat the remaining shrimp. Add enough oil to cover the bottom of a large skillet on medium heat.

Fry the coconut shrimp in batches. Flip after 2 minutes and fry the other side for 2 minutes or until golden brown.

Serve with your favourite sweet chilli sauce or an orange chilli sauce (which is 1 part Thai sweet chilli sauce to 2 parts orange marmalade).

Sprinkle with chopped cilantro (optional) and serve.

