

RED LOBSTER PARROT BAY COCONUT SHRIMP

F MEDIUM

Last Modified: 01/17/2016

PREP: 45 Min
COOK: 15 Min
DEEP FRYER

BAR & RESTAURANT COPY

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Extra Jumbo Shrimp (16 / 20 Count)	Raw
1 1/2	Cups	All Purpose Flour	Divided

RUM COATING MIX			
3/4	Cup	All Purpose Flour	Sifted
PLUS			
3/4	Cup	All Purpose Flour	Sifted
AND			
2	Tbsp	Granulated Sugar	Sifted
1/4	Tsp	Kosher Salt	Sifted
1	Cup	Whole Milk	
2	Tbsp	Parrot Bay Coconut Rum (Captain Morgan)	

COCONUT COATING MIX			
1	Cup	Panko Bread Crumbs (Kikkoman)	
1/2	Cup	Flaked Coconut	

PINA COLADA DIPPING SAUCE			
1/2	Cup	Sour Cream (Breakstone)	
1/4	Cup	Pina Colada Drink Mix (Non-Alcoholic)	
1/4	Cup	Crushed Pineapple (Dole)	Drained
2	Tbsp	Granulated Sugar	

PREPARATION	
NOTE	The Pina Colada Dipping Sauce all by itself is FANTASTIC and compliments the Coconut in the Shrimp very well.
TOOLS	1) 3 - Medium Mixing Bowls 2) Dutch Oven 3) Deep Frying Thermometer 4) Wire Rack
FACTOID	BUTTERFLIED SHRIMP: Take a sharp pointed knife and slice almost through each Shrimp from where the tail shell ends to the front along where the vein was removed, cut until it can be spread open - CAREFUL! Do NOT cut them all the way through. ALTHOUGH - Colossal and larger Shrimp SHOULD be cut completely through, leaving the tail intact to hold the two large Shrimp Strips together.
PREP	1/2 Hour Before: 1) Prepare the Pina Colada Dipping Sauce first by thoroughly combining all of the ingredients. Cover with plastic wrap and refrigerate it while you prepare the Shrimp.
PREP	Thaw (if necessary), rinse, peel (leaving the tail shells on), de-vein and butterfly the Shrimp and set them aside in cold water.
1	In a dutch oven over medium high heat, heat the Oil to 350 degrees.
2	Sift 3/4 cup of Flour into a medium mixing bowl.

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3	In another medium mixing bowl, sift together the remaining 3/4 cup Flour, Sugar and Salt. Stir in the Milk and Rum. Let the Rum Coating stand for five minutes.
4	While the Rum Coating rests, combine the Panko Bread Crumbs and Flaked Coconut into a third medium mixing bowl.
5	Batter the Shrimp: Dip each one in the sifted Flour, then in the Rum Coating, then coat each Shrimp with the Panko & Coconut Mixture. Arrange the Battered Shrimp on a wire rack until all of them are Battered.
6	Deep Fry the Shrimp: Gently drop the earliest battered ones, four to six at a time into the hot Oil for 2 to 3 minutes, turning once half way through or until the Shrimp are golden brown all over (Do NOT overcook). Remove the Shrimp to a rack or place them on paper towels to drain.
SERVE	Serve the Shrimp while hot with individual dishes of the Pina Colada Dipping Sauce on the side.

