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Chili-Coconut Shrimps

Ingredients

1 1/2 cup or 1/2kg shrimps – shelled and deveined
1/4kg dessicated coconut (found in stores)
1/2 tsp chili powder
1 cup Thai or Chinese chilli sauce
4 chopped red onions
1 1/2 cup oil
1 egg – beaten
Pinch of salt and pepper to taste

Preparation

- 1 First heat oil in a deep frying pan.
- 2 Then beat the egg in a bowl and keep at the side.
- 3 Keep a bowl of the flour ready as well.
- 4 Add the shrimps to the flour.
- 5 Toss around – allowing it to get completely coated.
- 6 Scoop the shrimps out of the flour and place on a plate – dust off the excess flour.
- 7 Now add the flour-coated shrimps, a tsp of the Thai or Chinese chili sauce, chili powder along with a pinch of salt and pepper in the beaten egg.
- 8 Mix and stir well.
- 9 After that add the dessicated coconut to the beaten egg mix.
- 10 Mix and stir well again.
- 11 Scoop the shrimps out from the batter.
- 12 Place in the heated oil (low-medium heat).
- 13 Allow the shrimps to fry till they all turn golden and slightly brown.
- 14 Remove the shrimps and place them on paper towels – allowing the excess oil to drain.
- 15 At the side, add the chopped red onions in the bowl of Thai or Chinese chilli sauce.
- 16 Serve the shrimps hot with the chili-onion sauce.

Cooks Note

* You can even use frozen store bought shrimps instead of buying fresh.
