

CopyCat Bonfish Grill Coconut Shrimp

Ingredients

Dipping Sauce:

1 cup finely diced mango
2 tablespoons Thai fish sauce
1 tablespoon fresh lime juice
2 tablespoons packed dark brown sugar
1 teaspoon finely chopped jalapeno pepper
1 tablespoon finely chopped red onion
1 clove garlic, finely minced
1/4 cup chopped fresh cilantro

Shrimp:

1 pound large shrimp, peeled and deveined, tail on (optional)
1 teaspoon kosher salt
2 cups unsweetened coconut flakes
2 tablespoons all-purpose flour
2 large egg whites, lightly beaten
vegetable oil

Directions

Dipping Sauce: Combine the mango, fish sauce, lime juice, brown sugar, jalapeno, red onion, garlic, and cilantro in a bowl. Mix well and set aside.

Sprinkle the shrimp with the kosher salt.

Combine the coconut and flour in a shallow bowl and mix well.

Place the beaten egg white in another shallow bowl.

Dip each shrimp first in the beaten egg, letting any excess dripping off. Next dip the shrimp in the coconut mixture, coating them completely.

Set the shrimp on waxed paper.

Heat about 1-inch of oil in a deep skillet over medium-high heat (to about 360 degrees F). Add the shrimp, in batches, and cook until golden brown, turning as needed.

Remove the shrimp with a slotted spoon and let drain on paper toweling.

Serve the shrimp with the dipping sauce.