

CopyCat Bubba Gump Shrimp Co. Coconut Shrimp

Ingredients

1/2 pound medium-size fresh Shrimp peeled and deveined
3/4 cup Pancake Mix
3/4 cup Hefeweizen Beer such as Blue Moon
1/4 cup All Purpose Flour
1/4 teaspoon Seasoning Salt
1/4 teaspoon Cayenne Pepper
1/4 teaspoon Garlic Powder
1 cup Shredded or Flaked Coconut
Vegetable Oil for frying

Directions

Combine pancake mix and beer in a shallow bowl. Stir until smooth.

In another shallow bowl, add flour, seasoning salt, cayenne pepper and garlic powder. Mix well.

Pour coconut into a third shallow bowl.

Pour oil to depth of 2 inches in a Dutch oven. Place on stove top and heat to 350°F.

When oil is hot, using the tail as a handle, dip a shrimp into the flour mixture. Turn to make sure all surfaces are covered. Shake off any excess.

Then dip into the batter. Turn to make sure all surfaces are covered. Then dredge in coconut. Repeat with all of the shrimp.

When oil is hot, fry, a few at a time, 45 seconds on each side or until golden.

Remove from oil and drain on a paper towel-covered plate.

Serve hot with [Bubba Gump Shrimp Co. Orange Dipping Sauce](#) and a selection of other dipping sauces, if desired.