

CopyCat Bubba Gump Shrimp Co. Dumb Luck Coconut Shrimp

Ingredients

1 pound shelled and deveined Shrimp frozen or fresh
Coconut Oil to fry shrimp
3 cups fresh Frozen Coconut

Shrimp Batter Mix:

3 Eggs
2 cups All-Purpose Plain Flour
1/2 cup Beer
1 tablespoon Baking Powder

Seasoning Mix:

1 tablespoon ground Cayenne Pepper
2 teaspoons Salt
2 teaspoons Sweet Paprika
2 teaspoons freshly ground Black Pepper
2 teaspoons Garlic Powder
1 teaspoon Onion Powder
1 teaspoon Thyme

Directions

Thaw shrimp, if frozen.

Place all seasoning ingredients into a small bowl. Mix well.
Set aside.

Place eggs, flour, beer and baking powder into a blender.
Blend well.

Pour batter into another bowl.

Place coconut into a third bowl.

Gripping shrimp by the tail, dip into the seasoning mix. Roll around to coat well and evenly.

Dip seasoned shrimp into batter. Cover well.

Move to coconut bowl and roll shrimp around in coconut to cover completely. Use your hand to cover any spots as needed. Carefully lay shrimp out on a tray or platter.

Carefully cover coconut shrimp with plastic wrap.

Place into the refrigerator for at least 2 hours to chill.

When ready to cook, heat oil to 350°F in a deep fryer or large skillet.

Deep fry shrimp, a few at a time until golden brown.