

## **Coconut Battered Shrimp**

**24 large raw shrimp, peeled**

**1/2 cup all-purpose flour**

**2 eggs slightly beaten**

**3 cups shredded coconut**

**24 - 6 inch wooden skewers**

### **Preparation:**

**Insert one skewer** in each shrimp leaving 2-3 inches of the skewer protruding..

**Dredge shrimp in flour**, then in eggs. Roll the shrimp through shredded coconut, covering them thoroughly.

**Deep fry shrimp at about 375 F**, until they are brown.

**Serve with cocktail sauce** to which crushed pineapple is added according to taste.