

A Shrimp Dish That Would Make “Bubba” Blue Proud

by LouAna® Chef Patrick Mould

(NAPSA)—“Anyway, like I was saying, shrimp is the fruit of the sea. You can barbecue it, boil it, broil it, bake it, sauté it. There’s um shrimp kabobs, shrimp Creole, shrimp gumbo, pan-fried, deep-fried, stir-fried. There’s pineapple shrimp, lemon shrimp, coconut shrimp, pepper shrimp, shrimp soup, shrimp stew, shrimp salad, shrimp and potatoes, shrimp burgers, shrimp sandwich. That’s, that’s about it.”—*Pvt. Benjamin Buford ‘Bubba’ Blue from the movie Forrest Gump.* (Forrest Gump is a registered TM of Paramount Pictures.)

Bubba’s right. Shrimp is the fruit of the sea. And a newly-released survey by Harris Interactive, Inc. shows that shrimp is the #1 seafood choice in the United States. (Canned tuna came in second, probably with a little help from Jessica Simpson.)

Here’s my favorite shrimp recipe. Enjoy!

Coconut-Battered Shrimp with Orange Marmalade Dipping Sauce

- 3 cups LouAna Peanut Oil
- 1¼ cups flour, divided
- 3 teaspoons salt
- 3 teaspoons pepper
- 2 eggs
- ½ cup milk
- 1 cup shredded coconut
- 1 pound 15-20 count shrimp, peeled and deveined

Orange Marmalade Dipping Sauce

- ½ cup orange marmalade
- 1 tablespoon horseradish
- 2 teaspoons Dijon mustard
- 2 teaspoons lemon juice
- ¼ teaspoon hot sauce
- ¼ teaspoon salt

Heat LouAna Peanut Oil to 350°. In a bowl, combine eggs,



milk and 1 teaspoon each of salt and pepper and whip until blended. In a separate bowl, add 1 teaspoon each of salt and black pepper to 1 cup of flour. Blend together and set aside. Combine remaining ¼ cup of flour with coconut and blend together. Season shrimp with a teaspoon each of salt and black pepper. Dip individual shrimp first in flour, then in milk-egg wash, and then roll in coconut-flour mixture until coated. Repeat until all shrimp are battered. Carefully place shrimp in peanut oil and fry until golden brown. You’ll see them float when they’re ready. Serve with Orange Marmalade Dipping Sauce.

Orange Marmalade Dipping Sauce:

Combine all ingredients and mix until thoroughly blended.

Yields: Four appetizer size portions or two entrée size portions.

LouAna® Chef Patrick Mould is the owner of the Louisiana School of Cooking, the author of *Recipes from a Chef*. He is also vice-president of culinary for Barton Springs Grill in Houston, TX. He has appeared on NBC’s *Today Show*, ABC’s *Good Morning America*, and on hundreds of TV and radio shows across the United States. For more information and additional recipes, visit www.louana.com.