

Try A New Dish

Make Crispy Coconut Shrimp For The Family For Less Than \$10

(NAPSA)—U.S. food prices have soared to their highest levels since the early 1990s, taking a huge slice out of your family's budget. But you can make delicious Coconut Shrimp for a family of four for less than \$10. Here's how:

Consider smaller, frozen shrimp as a way to cut costs on this recipe or simply ask your grocer for upcoming shrimp specials.

The frying oil, which is made from a blend of soybean and peanut oil, makes the coconut coating on the shrimp crispy. Here's an added benefit: The oil can be used several times as long as you don't overheat it. After cooking, cool, strain and store the oil in a cool, dark place for future use.

Serve this dish with a quick and easy dipping sauce by mixing pineapple preserves in honey-Dijon mustard.

Coconut Shrimp

Ingredients:

- 1½ gallons LouAna Southern Frying Oil
- 1 cup all-purpose flour
- ¾ teaspoon salt
- ¾ cup beer
- 1 large egg
- 2½ cups sweetened, flaked coconut
- 1½ pounds shrimp, peeled and deveined



Crispy coconut shrimp lets you serve something scrumptious and still save.

Preparation and Cooking:

- To prepare shrimp, pour oil in a large fryer, Dutch oven or another thick-walled iron cooking pot with a tight-fitting lid; heat to 350°.

- Combine flour and salt in a large bowl. Combine beer and egg, stirring well. Add beer mixture to flour mixture, stirring until smooth.

- Place coconut in a shallow dish. Dip shrimp in batter; dredge in coconut. Fry at 350° for 1½ minutes on each side or until golden.

- Use a slotted spoon to remove the shrimp and place on a paper towel-lined plate to absorb excess oil.

Serves four people.

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