



Coconut Fried Shrimp

1 pound peeled shrimp with tail intact
¾ cup biscuit mix
1 tablespoon sugar
¾ cup beer
¾ cup all purpose flour
2 ½ cups flaked coconut
Canola Oil

Combine biscuit mix, sugar and beer. Whisk until smooth; set aside.
Coat shrimp with flour and dip into beer mixture, allowing excess to drain.
Gently roll coated shrimp in flaked coconut.

Pour oil to a depth of 3 inches in a large pan and heat to 350 degrees. Fry shrimp a few at a time. One to two minutes or until golden; drain on paper towels and serve immediately. Serve with Orange-Lime Dip.

Orange-Lime Dip

1 (10 ounce) jar orange marmalade
3 tablespoons spicy brown mustard
1 tablespoon fresh lime juice

Combine all ingredients in a small saucepan. Cook over medium heat, stirring constantly until marmalade melts. Remove from heat and cool. Can be stored in refrigerator for up to 1 week.