

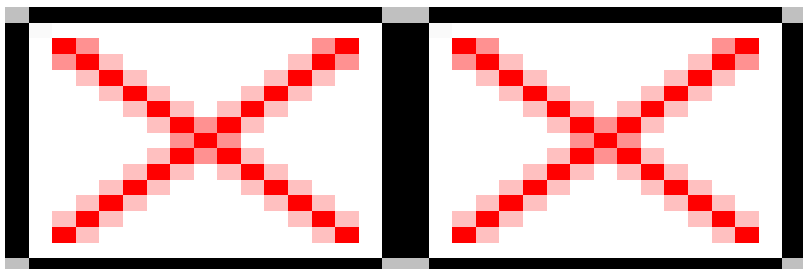


## Ingredients

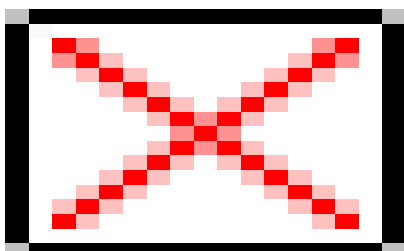
- 1/4 cup mayonnaise
- 2 tablespoons sweet chili sauce
- 1 teaspoon chili-garlic hot sauce (optional)
- 1 pound tail-on shrimp, shelled but leave tail on
- 1/2 cup all purpose flour
- 1 egg
- 2 tablespoons coconut milk (or regular milk)
- Salt and pepper
- 1/2 cup Japanese [panko](#) bread crumbs
- 1/2 cup sweetened coconut flakes
- Oil, for frying

## Method

1 In a small bowl, combine the mayonnaise, sweet chili sauce and the chili-garlic hot sauce (optional). Set aside.

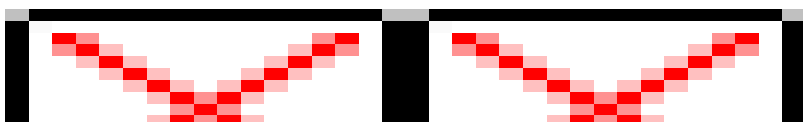


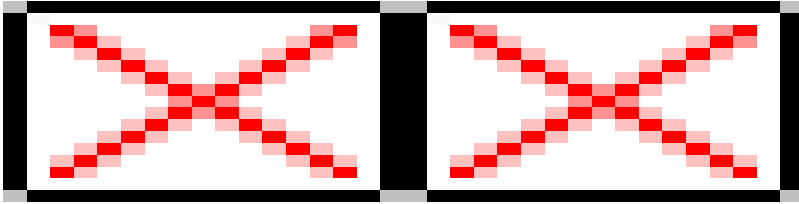
2 With a paring knife, slice down deep at the middle of the back of the shrimp, but do not cut all the way through. Discard the black vein/tract.



3 Set three shallow bowls side by side. Place flour in the first bowl; whisk the egg and coconut milk in the second; and combine the panko and coconut flakes in the third.

4 Heat 2 inches of oil in a sauté pan over moderate heat until thermometer registers 350°F.





**5** As the oil is heating, bread the shrimp by dipping the shrimp on both sides in the flour and shaking excess off. Next dip in the egg/coconut milk mixture and then in the panko/coconut flakes, patting to ensure the coating sticks well.

**6** Fry the shrimp in small batches for 2-3 minutes until golden brown on both sides. Serve with Sweet Chili Mayo for dipping.

Read more: [http://www.simplyrecipes.com/recipes/coconut\\_shrimp\\_with\\_sweet\\_chili\\_mayo/#ixzz3ls2DH7aw](http://www.simplyrecipes.com/recipes/coconut_shrimp_with_sweet_chili_mayo/#ixzz3ls2DH7aw)