



Recipes

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Coconut Shrimp and Apricot Habanero Sauce

Serves 8

Ingredients:

- 2 lbs. Jumbo Shrimp (21-25 count)
- 8 Mission® 6" Heat Pressed Flour Tortillas (10400)
- 1 tsp. Thyme , dried
- 6 oz. Coconut , fresh, shredded
- 1 tsp. Salt
- 3 Eggs
- 4 oz. Oil
- 1 batch Apricot Habanero Sauce (see Related Recipe)

Directions:

1. De-vein, clean and butterfly shrimp. Set aside in ice.
2. In a food processor, blend the Mission® flour tortillas and add in thyme, coconut and salt. Process until well blended and until mixture resembles bread crumbs.
3. Whisk egg in a small bowl and dip each shrimp in egg. Then, roll each shrimp in tortilla mixture until covered. Fry in a deep fat fryer until crisp and golden. Drain on a lined surface to absorb excess oil. Serve with Apricot Habanero Sauce.





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Apricot Habanero Sauce

Serves 1

Ingredients:

2 1/2 oz. Apricot Preserves
1/4 Habanero Chile , chopped, seeded
1 1/2 tsp. White Wine Vinegar
3/4 tsp. Lemon Juice , fresh
3/4 tsp. Cornstarch
1/2 oz. fresh Cilantro Leaves (garnish)

Directions:

1. In medium heavy pan, add apricot preserves, chopped habaneros, wine vinegar, and lemon juice. Bring to a boil. In a small bowl, dissolve the cornstarch in the water and add to pan. Stir solution and simmer on medium for 5 more minutes.
2. Place sauce in a food processor and blend until smooth. Serve with the shrimp and garnish with fresh cilantro leaves.