



Coconut Macadamia Crusted Shrimp with Honey Pepper Sauce

This tasty recipe was inspired by a shrimp dish served at a county fair on the big island of Hawaii.

Preheat oven to 400°F

12 skewers

baking sheet lined with parchment paper

1-1/2 lbs	jumbo shrimp, deveined and dry
3/4 cup	all-purpose flour
3/4 cup	coconut milk
1/2 cup	macadamia nuts, crushed
1/4 cup	unsweetened coconut

1. Thread three shrimp per skewer. Place flour in a shallow bowl. Place coconut milk in a shallow bowl and in a third shallow bowl blend nuts and coconut.
2. Dredge shrimp into flour, then dip in coconut milk then finish off with dredging into nuts and coconut mixture.
3. Place on prepared baking sheet and bake for 10 to 15 minutes or until cooked through.

Honey Pepper Sauce

Makes 1 cup

1 cup	honey
2 tsp	prepared mustard
1 tsp	hot sauce
1/2 tsp	red pepper flakes

In a medium bowl, whisk honey, mustard, hot sauce and red pepper flakes.