



Coconut Shrimp with Curry Sauce

Ingredients:

1 pkt. SHAKE 'N BAKE Extra Crispy Seasoned Coating Mix
1 cup coconut, toasted
1 t. curry powder
1 dash ground red pepper
1 lb. shrimp
1 egg

Dip:

1/2 cup Kraft Ranch Dressing
1/4 cup orange marmalade
1 t. curry powder
2-3 drops hot pepper sauce (tobacco)

Directions:

COMBINE: Shake 'N Bake Coating Mix, coconut, curry powder and ground red pepper on a plate.
DIP: shrimp into lightly beaten egg, then coat with mixture.
BAKE: at 400°F for 10-12 min. Serve with Curry Dip.

Curry Dip:

Mix all dip ingredients together in a small bowl. Refrigerate until ready to use.

