



baked coconut shrimp with pineapple sauce;

1. (koh-koh-nut shreemp pyneh-ah-ple sawsuh) *noun*. Baked shrimp coated in coconut with a pineapple dipping sauce.
2. Produces 4 servings.
3. Preparation 45 mins.
4. Oven temperature set to 400.

Ingredients;

Shrimp:

- 2 egg whites
- 2 c. sweetened flaked coconut
- 2 Tbsp. cornstarch
- 1 lb. cleaned shrimp

Sauce:

- 1 Tbsp. lime juice
- ½ c. pineapple preserves
- 2 tsp. chopped jalapeno

Instructions;

Sauce:

1. Combine the lime juice, jalapeno, and pineapple preserves in a small bowl. Refrigerate until ready to serve.

Shrimp:

2. In a small bowl, whisk eggs until meringue-like.
3. Dip shrimp in cornstarch, then egg whites, then coconut and set on a parchment-paper lined baking sheet.
4. Bake 15-17 mins, turning the shrimp at around 8 mins.