

BAKED COCONUT SHRIMP and PINEAPPLE JALEPENO DIP

Episode #1 Playing With Food www.playingwithfood.tv Liz Corbett, Prod./Host

1 lb. large or XL raw shrimp. Deveined/peeled.(leave tails on for 'handles')

2 egg whites, beaten to soft peak stage

2 Tablespoons cornstarch

2 cups sweetened flaked coconut

Dip:

$\frac{1}{2}$ cup pineapple preserves

1 Tablespoon fresh lime juice

2 teaspoons finely chopped fresh jalapeno pepper

DIRECTIONS:

Combine lime juice, finely diced jalapeno pepper and pineapple preserves in a small bowl and mix well. Cover until ready to serve.

Preheat Oven to 400 degrees and line a baking sheet with parchment paper. In a small bowl beat egg whites with a hand mixer until soft peaks form. Put cornstarch and coconut in two separate small bowls. Hold shrimp by the tail and dip and coat the shrimp first with cornstarch, then the eggs whites and then coconut to cover well.

Place shrimp on the baking sheet and bake for 15-17 minutes or until coconut is golden brown. Make sure to turn it once, halfway through, to make sure both sides brown.

Serve from a martini glass with pineapple dipping sauce in the center.

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