



Jaden's Coconut Shrimp

[The Steamy Kitchen Cookbook](#)

- 1/4 cup shredded coconut
- 1 tablespoon canola oil
- 1 pound raw shrimp, peeled and deveined
- 2 tablespoons butter
- 4 scallions, chopped
- 1 tablespoon garlic, minced
- 3 tablespoons cognac
- kosher salt
- 3/4 teaspoon sugar (if using sweetened coconut, omit)

BAH Tip: If using smaller shrimp, work in batches so that they do not steam. You want them to cook quickly in the pan so it's important that you only have a single layer of shrimp in the pan at a time.

Pat shrimp dry with paper towels and set aside.

Place a large frying pan over medium heat and add the coconut. Stir occasionally and toast until golden brown. Transfer coconut to a plate.

Return empty frying pan to stove and set over high heat. The pan is ready when a bead of water sizzles on contact and evaporates. Add oil and shrimp to the pan. Cook for one minute then turn and cook for one minute on the other side. Remove shrimp from the pan, leaving as much oil in it as possible.

Reduce heat to medium and add butter to the pan. Once it has melted and starts foaming, add the green onion and garlic. Cook until fragrant, approximately 30 seconds. Remove frying pan from the stove and add the cognac, a pinch of salt, and sugar (if using). Return pan to the stove and stir to combine. Return shrimp to the pan and let the sauce thicken slightly and coat the shrimp.

Remove from heat, add the toasted coconut, and gently toss to combine. Serve as an appetizer or add rice for an entree.

jaden's coconut shrimp was posted by wendi on 3 march 2010 at bonappetithon.com