



# Asian Specialties

## Coconut Breaded Shrimp with an Asian Dipping Sauce and Sweet Slaw

### Ingredients:

Item #:	Amount:	Ingredient:
15655	5 lbs	20/25 Shrimp
SP43831	2 lbs	Kerry Malibu Coconut Breading
00000	1 lb	Kerry Pre-Dip
00000	as needed	Water

### Method:

- Defrost and clean shrimp.
- Mix pre-dip with water according to package instructions.
- Dip shrimp in pre-dip then into Coconut Breading.
- Lay out on sheet pan between layers of parchment and refrigerate.
- Cook in deep fryer at 350 until golden brown.
- Uncooked breaded product may be held for up to 24 hours refrigerated.
- Serve with a pineapple sweet and sour dipping sauce.

Note: Sweet Slaw recipe can be found under Sensational Sides.



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