

2018 Berry Blast Off Winning Recipe by Jake Hagen, Granada Hills CA
Coconut Shrimp served with a Strawberry Chipotle Dipping Sauce and Sweet Coconut Rice

Ingredients:

Coconut Sticky Rice:

2 Cups Calrose Rice (cooked)
1- 12 oz can of Coconut Milk
½ Cup Granulated Sugar
½ tsp Salt
1 Tbsp of Cornstarch

Strawberry Chipotle Sauce:

1 LB Strawberries
1 Cup Granulated Sugar
1-2 Limes (juiced and zested)
½ tsp Salt
2 tsp Chipotle peppers (in Adobo sauce)
2 tsp Red Wine vinegar

Coconut Shrimp:

30 Raw Large Shrimp
3 Cups Shredded Coconut
2 Cups ice water
4 Tbsp Vegetable oil
1 tsp White pepper
2 tsp Salt
1 Cup Cornstarch
1 Cup AP Flour
2 tsp Chipotle Pepper (in Adobo sauce)

Preparation:

For the Coconut Sticky Rice:

Cook rice and allow it to cool overnight (day old rice.). In a saucepan, heat Coconut milk, sugar, salt and cornstarch (make slurry with 1 tbsp of water to ensure cornstarch easily dissolves) over medium-high heat. Make sure to dissolve the sugar and bring coconut milk mixture to a slight boil. Pour the sweetened coconut milk over the rice to soak and cool. Once cool, press rice into greased bowl or plastic wrap lined bowl and turn out onto plate to present (dome-shape).

For the Strawberry Chipotle Dipping Sauce:

Dice strawberries and place in a saucepan with sugar, juice and zest of the lime, and salt. Bring to a boil and turn down to a simmer. Simmer until sauce is thickened and strawberries have

dissolved (about 20 minutes). Add Chipotle peppers and red wine vinegar. Taste and serve in dipping bowls along with the shrimp.

For the Coconut Shrimp: Peel, devein and wash the shrimp and lay on paper towels to dry. Make the batter: Mix White pepper, salt, cornstarch, and flour together in a medium bowl. Add vegetable oil and ice water to the dry ingredients to make the batter. Heat oil to 350F in deep fryer. Spread coconut on jellyroll pan (a little at a time because the batter will drip onto the coconut and cause a gooey mess). Dip shrimp into the batter and then roll in the coconut. Drop the shrimp into the fryer for 4 to 6 minutes. Remove shrimp from hot oil and drain on paper towels.

Serve with strawberry chipotle sauce.