

Coconut Macadamia Crusted Shrimp With Honey Pepper Sauce

preheat oven to 400°F

12 skewers

baking sheet lined with parchment paper

1-1/2 lbs jumbo shrimp, deveined and dry

3/4 cup all purpose flour

3/4 cup coconut milk

1/2 cup macadamia nuts, crushed

1/4 cup unsweetened coconut

1. Thread 3 shrimp per skewer. Place flour in a shallow bowl. Place coconut milk in a shallow bowl and in a third shallow bowl blend nuts and coconut.
2. Dredge shrimp into flour, then dip in coconut milk then finish off with dredging into nuts and coconut mixture.
3. Place on prepared baking sheet and bake for 10 to 15 minutes or until cooked through.

Honey Pepper Sauce

Makes 1 cup

1 cup honey

2 tsp prepared mustard

1 tsp hot sauce

1/2 tsp red pepper flakes

In a medium bowl, whisk honey, mustard, hot sauce and red pepper flakes.