



Somethin' In The Oven With Shana Lovin is on KRIG 104.9 FM every Wednesday morning.

Coconut Shrimp

1 egg
1/2 cup all purpose flour
2/3 cup beer
1 1/2 tsp baking powder
1/4 cup all purpose flour
2 cups flaked coconut
24 shrimp, cleaned

In a medium bowl, combine egg, 1/2 cup flour, beer and baking powder. Place 1/4 cup flour and coconut in 2 separate bowls. Hold shrimp by tail, and dredge in flour, shake off excess flour. Dip in egg batter, allow excess to drip off. Roll in coconut. Place in wax paper and refrigerate 30 min. Heat oil to medium heat (350 degrees)... Fry shrimp in batches, turning once, and cook 3-4 min or until golden brown. Drain on paper towels and serve warm with your favorite dipping sauce.

**KEEPSAKE
CANDLES**