

# LAGER BATTERED COCONUT SHRIMP & SOUTHERN GRIT SRIRACHA CHEAT SAUCE



## INGREDIENTS

### COCONUT SHRIMP

- 2 lbs. shrimp
- ½ cup all-purpose flour
- 1 tsp cornstarch
- ½ cup Yuengling Lager
- 1 egg
- ½ cup all-purpose flour
- 2 cups flaked coconut
- 1 Tbsp. kosher salt
- 3 cups canola or peanut oil for frying

### SRIRACHA CHEAT SAUCE

(stir all ingredients together in a small bowl)

- 1 cup dukes mayo
- 3 Tbsp. sriracha
- 1 Tbsp. bbq sauce
- 1 Tbsp. minced chives

## INSTRUCTIONS

### COCONUT SHRIMP

Heat fryer to 350°F degrees. In a medium mixing bowl whisk together ½ cup flour, cornstarch, egg and Yuengling Lager. Do not over mix as batter should be slightly clumpy. Place ½ cup flour in shallow bowl and coconut in a separate shallow bowl. Bread shrimp as follows: flour, beer dredge, coconut. Fry shrimp for 3–4 minutes or until golden and cooked throughout. Place shrimp on rack or plate with paper towel when done and sprinkle with salt. Serve with dipping sauce below.



FROM THE KITCHEN OF:

**KELSEY BARNARD CLARK**

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*Yuengling*  
★ TRADITIONAL ★  
**LAGER**