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Coconut Crusted Freshwater Shrimp

28 jumbo shrimp
1/3 cup cornstarch
3/4 t salt
3/4 t ground cayenne pepper
3 egg whites
1 1/2 c coconut

Mango Salsa:

1 Mango, diced
1 c diced red onions
1/2 black bell pepper, diced
1/2 orange bell pepper, diced
Juice of one lime
1/3 c fresh chopped cilantro
1 finely chopped, seeded jalapeño (optional)

Mix the cornstarch, salt, and cayenne in a shallow dish. Whip the egg whites until slightly frothy in a separate bowl. Place the coconut in a third bowl. Dredge the shrimp in that order: cornstarch mixture, egg whites, then coconut. Place the shrimp in hot oil until golden brown. Mix all of the chutney ingredients and serve chilled on the side. Enjoy!

Hints when preparing this recipe:

✓ The salsa is best if prepared a day ahead to let the flavors open.