

Coconut Crusted Prawns with Horseradish Marmalade

The Food Fellas

Serves 6

1 lb (21-26) prawns (peeled and deveined)

1 egg

1 cup flour

1 cup water

1 cup shredded coconut

1 cup orange marmalade

4 tbsp horseradish

3 cups cooking oil

- Mix the marmalade and horseradish and set aside.
- Mix the flour, egg and water to create a batter.
- Dip the prawns in the batter and then roll in coconut
- Heat the oil in a sauce pot and test a little batter to see if the oil is hot enough'
- Fry the prawns and drizzle with the marmalade horseradish sauce.

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Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey