

**Ingredients for the Cuckoo dipping sauce:**

juice from one small lime  
1 tsp. garlic powder  
1/2 tsp. dried basil  
1 1/2 tsp. honey  
2 tsp. low sodium soy sauce  
1 1/2 tsp. dijon mustard  
1 tsp. Sriracha  
1 - 1 1/2 tsp. creamy peanut butter (all natural variety)  
1 tsp. rice wine vinegar  
4 tbsp. extra virgin olive oil  
few cracks black pepper  
(optional) 2 tsp. brewed black tea

**Ingredients for the Cuckoonut coating:**

5 tbsp. flour (Betty's scoops are rounded, not leveled)  
1 1/2 cup flaked coconut (if you can find unsweetened - it's the best)  
2 tsp. soy sauce  
1 tsp. garlic powder  
1 tsp. cayenne pepper  
1 tsp. dried parsley  
1 tsp. honey  
3-5 tbsp. sparkling mineral water  
few cracks black pepper

**You will also need:**

12 raw jumbo shrimp  
Canola oil and Olive oil for frying  
lemon wedges for serving

**Directions:**

1. In a clean jar with a tight fitting lid combine all ingredients listed above for the dipping sauce and shake well. Doing this first ensures that the flavors will blend together.

2. Butterfly shrimp: To make life more simple, Betty buys clean, deveined, tail-on jumbo shrimp.
3. Begin gently cutting into outer curl of shrimp. Once a small incision has been made, turn shrimp and cut more deeply, taking care not to cut straight through. Cut from tail to tip.
4. With your fingers, spread open the shrimp. By butterflying the shrimp, the batter and coconut coating will have more surface area to cling.
5. Make the coating: You will need three bowls.
6. In the first bowl combine 1 tbsp. flour and a few cracks black pepper.
7. In the second bowl combine 1 1/2 cups coconut and 1 tbsp. flour.
8. In the third bowl combine 3 1/2 tbsp. flour, 2 tsp. soy sauce, 1 tsp. garlic powder, 1 tsp. cayenne pepper, 1 tsp. dried parsley, few cracks black pepper, 1 tsp. honey. Begin adding mineral water. Start with three tablespoons and stir. Mixture will be paste-like. Add one more tablespoon and stir. Batter will begin to loosen.
9. Add more mineral water as needed to bring batter to a medium-thick (a little looser than a cake batter). If you add too much water and your batter becomes too runny, your shrimp will not bread properly. Don't fret - just add a little more flour to bring the mixture back to proper consistency.
10. Coat shrimp: Dust shrimp with flour in flour/pepper mixture. Coat with batter. Finally cover with coconut. Using a spoon, flatten shrimp as you coat. It is best to prepare all of your shrimp before beginning to fry.
11. Fry shrimp: Heat Canola and Olive oil (or all Canola oil - about 1/2 - 1 inch in a deep, non-stick pan/pot) and fry shrimp just until golden, about 3 -4 minutes.
12. Drain fried shrimps on paper towels and place on a non-stick baking sheet.
13. Bake in a preheated 325 (F) oven to crisp. About 7 minutes. You may wish to turn the shrimp over midway through the baking process.

Makes 12 Cuckoonut shrimp.  
Serve with dipping sauce and lemon.

For a different, yummy twist: Shred some green cabbage and toss with dipping sauce. Place Cuckoonut Shrimp on top of bed of dressed cabbage and enjoy!

Cuckoonut shrimp are a great, make-ahead appetizer to WOW your guests with! Prepare dipping sauce and shrimp up until the baking stage. Store in the refrigerator and bake as directed when ready to serve. Tricky!