

Coconut Shrimp with Lemon Marmalade Sauce

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/lemon-marmalade-recipe-south-africa>

Ingredients:

- 1/2 cup lemon marmalade purchase at grocery stores with specialty foods departments or online
- 1/4 cup honey
- 1/4 cup Dijon mustard I use Grey Poupon
- 1 teaspoon prepared horseradish 1/2 –, i use a rounded teaspoon because I'm crazy about horseradish
- 1/2 cup orange marmalade
- 1/4 cup honey
- 1/4 cup Dijon mustard
- 1 teaspoon lime juice
- 1 teaspoon prepared horseradish 1/2 –
- 1 pound shrimp Easy peel Colossal, 13-15 per pound
- 1/2 cup all purpose flour
- 2 eggs
- 1/4 cup milk
- 1 1/2 cups sweetened flaked coconut
- 1 1/2 cups panko bread crumbs
- 1 tablespoon fresh parsley or 1 tsp. dry parsley
- 2 teaspoons sea salt or kosher salt
- cracked black pepper
- peanut oil or vegetable

Nutrition:

1. Calories: 960 calories
2. Carbohydrate: 134 grams
3. Cholesterol: 280 milligrams
4. Fat: 35 grams
5. Fiber: 9 grams

6. Protein: 37 grams
 7. SaturatedFat: 20 grams
 8. Sodium: 1740 milligrams
 9. Sugar: 89 grams
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