

COCONUT FRIED SHRIMP and/or ONION RINGS		
2lbs		shrimp, peeled & deveined
OR		
ONE	POUND	shrimp, peeled & deveined
and		
ONE	ONION	[[[LARGE]]]
and		
some vegetable oil		
READ THE REST OF IT BEFORE YOU BEGIN...		
THE BATTER		
In a one QT mixing bowl, combine:		
1.5	cups	all-purpose flour
1.5	cups	milk
1.5	tsp	baking powder
1	tsp	curry
0.5	tsp	salt
Stir until blended.		
SLICE THE ONION, IF YOU'RE MAKING RINGS...		
THE PROCESS		
0.5	cup	flour
2	cups	shredded coconut
Place flour and coconut in 2 separate pans.		
Dredge the shrimp or onion rings in the flour.		
Dip the shrimp or onion rings in the batter.		
Place the battered shrimp in the coconut. Render First Aid.		
Sprinkle more coconut onto battered shrimp.		
Fry in hot oil @ 350 degrees until golden brown.		
Drain on paper towel.		