**Coconut Shrimp – Red Lobster Copycat**

Pina Colada Dipping Sauce

½ cup sour cream

¼ cup pina colada nonalcoholic drink mix

¼ cup crushed pineapple

2 Tbsp. sugar

Shrimp

Oil to fry shrimp in

1 pound shrimp

3 cups flour

¼ cup sugar

½ tsp. salt

2 cups milk

4 Tbsp. cream coconut

2 c panko Japanese-style bread crumbs

1 c flaked coconut

1. Prepare dipping sauce by combining all ingredients. Cover and chill in fridge.

2. Measure 1 ½ cups flour into a medium bowl. Set aside.

3. In another bowl mix together remaining 1 ½ c flour, the sugar, and salt. Stir in milk and cream of coconut. Set aside.

4. In another bowl combine panko breadcrumbs and coconut.

5. Make sure shrimp have had peelings removed.

6. Heat enough oil to cover the bottom of a frying pan to 350 degrees.

7. To batter shrimp, dip each one in the flour, then the wet batter, then coat each with the panko/coconut mixture.

8. Fry the shrimp by gently placing in hot oil for 2-3 minutes on each side or until golden brown.

9. Drain on paper towels. Serve with dipping sauce.

**Crispy Fried Chicken**

4 cups flour, divided

2 Tbsp. garlic salt

1 Tbsp. paprika

3 tsp. pepper, divided

2 ½ tsp. poultry seasoning

2 eggs

1 ½ cups water

1 tsp. salt

2 whole chickens (cut into pieces), or 24 legs, wings, or thighs

Oil for frying

1. In a medium bowl combine 2 2/3 cups flour, garlic salt, paprika, 2 ½ tsp. pepper and poultry seasoning.

2. In a separate bowl, beat eggs and water; add salt and remaining 1 1/3 cups flour and ½ tsp. pepper.

3. Fill large pans ½ full with oil. Heat oil to 325-350 degrees. You may also deep fry.

4. Dip chicken in egg mixture, then roll in flour mixture.

5. Fry chicken for 5-6 minutes on each side or until golden brown and crispy and juices run clear. Place chicken a pan and keep in oven while frying remaining chicken.

**Chicken Cordon Bleu**

For Chicken

3 Chicken breasts, slice in half crosswise and hammered thin (1/8 inch thick)(makes 6 pieces)

6 slices ham

6 slices swiss cheese

1 beaten egg

½ cup Italian bread crumbs

3 tbsp. butter or margarine

For Sauce

4 ½ tbsp. butter

3 tbsp. flour

1 c. chicken stock

Salt and pepper to taste

1/8 tsp. grated nutmeg

1 c. shredded swiss cheese

1 c. cooking sherry

½ lb. mushrooms, washed and sliced

1. On each piece of chicken, place a piece of ham and a slice of cheese. Roll jelly roll fashion and place a toothpick in it to hold together (if needed).

2. Heat butter in skillet.

3. Dip each chicken roll in egg and then in bread crumbs. Brown in butter in skillet until brown (chicken will still be pink in middle. Place in baking dish.

4. For sauce melt 2 ½ tbsp. of butter . Blend in flour and gradually stir in chicken stock. Bring to boil and season. Stir in cheese. DO NOT BURN. In another pan melt remaining butter and cook mushrooms until tender. Add to cheese sauce. Pour sauce over chicken. Cover with foil.

5. Bake at 350 degrees for 1 hour.

**Blackened/Cajun Fish**

3 tbsp. paprika

2 tsp. salt

3 tsp. onion powder

3 tsp. garlic powder

2 tsp. cayenne pepper

3 tsp. black pepper

1 ½ tsp. thyme

1 ½ tsp. oregano

White fish fillets of your choice (bass, catfish, tilapia, work well)

Oil or butter for frying

Mix all spices together in a bowl. Heat 2 tbsp oil at a time in a cast iron skillet on medium high heat until very hot, but not quite smoking. Rinse fish fillets and pat dry with paper towels. Rub a little oil on both sides of the fish and sprinkle spice mix on both sides (generously if you like hot). Sea the fish in the hot oil for about 1 minute. Flip it and cook the other side until flaky. If the fillets are thick, you may need to lower the heat and cover to fully cook the fish. Serve with lemon wedges if desired. Also good with tartar sauce.