



# ALPHA OMEGA

## Coconut Shrimp

Chef Jesse McQuarrie  
Executive Chef/President, Mission Kitchen + Bar

*Yield:* 4-6 portions

### Ingredients

#### *Shrimp:*

1 pound large shrimp (peeled & deveined), patted dry between paper towels  
1 tablespoon coconut oil  
2 tablespoons honey  
3 cloves garlic, minced  
1 tablespoon ginger, freshly grated  
1/4 teaspoon Aleppo pepper or red chili flakes  
1/4 teaspoon kosher salt  
2 tablespoons butter for cooking shrimp

#### *Sauce:*

2 tablespoons butter  
1 medium shallot, finely chopped  
1 jalapeño pepper, minced  
2 scallions, thinly sliced, white & green parts separated  
1/4 teaspoon chili flakes  
1 14 oz. can unsweetened coconut milk  
1 tablespoon fish sauce  
Zest 1 lime  
1 tablespoon fresh lime juice (approximately 1/2 lime)  
Fresh chopped cilantro  
Kosher salt to taste



*Sbrimp:*

In a bowl, toss the shrimp with coconut oil, honey garlic, ginger, chili flakes and salt. Set aside to marinate for 15 minutes at room temperature. Melt butter over medium-high heat in a large non-stick skillet. When the butter is hot, add the shrimp with a pair of tongs. Leave the liquid from shrimp inside the bowl and set aside. Cook the shrimp for 1-2 minutes per side or until pink on the outside. Remove immediately and place inside a clean bowl. Shrimp will be raw on the inside. If you have any leftover liquid in the pan from the shrimp, drain it before adding butter in the next step.

*Sauce:*

Reduce the heat to medium and add butter to the skillet. Add shallots, jalapeño, white parts of scallions and chili flakes. Cook for a few minutes until soft and fragrant. Stir in coconut milk and fish sauce. Season with salt to taste. Simmer until thickened, about 3-5 minutes. Stir in lime zest, juice and shrimp. Simmer for a few minutes until the shrimp are cooked through. Do not overcook the shrimp. Add green parts of the scallions and cilantro.

Serve over steamed rice or on its own.

*Enjoy!*