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Heat and Serve
Entrées and
Platters



DECEMBER MEAT DEAL



1/2 LB RAW MEDIUM SHRIMP

1 PORK SIRLOIN ROAST (BONE-IN)

1 WHOLE OR CUT-UP CHICKEN

1 LB LEAN GROUND CHUCK

2 CHICKEN PATTIES (PRE-COOKED)

2 HOMEMADE FRESH ITALIAN SAUSAGES

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\$20.18

RECIPE OF THE MONTH

Coconut Shrimp

3 Servings



• 15 Medium Shrimp • 2 cups of flour • 2 eggs beaten • Garlic powder • Chili Powder • Salt • 3/4 cup of finely shredded coconut

DIRECTIONS

1. First, peel the shrimp shell, devein, dehead, and wash it in clean ice water .dry the shrimp for few minutes. Sprinkle some salt, pepper and garlic powder on the shrimp.
2. Now in separate bowl mix flour, egg, and beat it until you get a batter.
3. Dip the shrimp in the batter and roll it on the shredded coconut. Gently press the coconut on the shrimp to coat thoroughly.
4. Arrange the shrimp in a baking sheet and transfer it to a pre-heated oven. Bake the shrimp for 10 -12 minutes until they are golden brown. Serve it with sauce or tropical salsas.