

MAPLE GLAZED COCONUT SHRIMP

- 1 lb Ocean Horizons Breaded Coconut Shrimp
- 1 tsp Cornstarch
- 2 tsp Cold water
- 4 strips Bacon, chopped
- 1/2 cup Maple Syrup
- 1/2 cup Apple cider
- 2 Tbsp Vinegar
- 2 Tbsp Lemon juice
- 4 Tbsp Soy sauce
- 1 Tbsp Garlic, minced
- 2 tsp Finger
- 1/2 tsp All spice
- 1/2 Tbsp sesame seeds
- 1/4 cup Roasted cashews, chopped
- 2 Green onions, thinly sliced

1. Prepare the Coconut Shrimp according to package instructions.
2. While shrimp are cooking, prepare the glaze. In a small cup, whisk together cornstarch and water; set aside. Place chopped bacon in a small pot over medium heat, stirring occasionally. When bacon reaches desired crispness, remove with a slotted spoon and place on a paper towel-lined plate. Add maple syrup to the pot, heat for 1–2 minutes, stirring constantly. After glaze has reduced by approximately half, add the remaining ingredients (except for garnish: bacon, roasted cashews, and green onions). Continue stirring while increasing heat to high. When the glaze reaches a boil, whisk in the cornstarch mixture until the sauce thickens enough to coat a spoon.
3. In a large mixing bowl, toss the Coconut Shrimp with the maple bacon glaze, bacon bits and roasted cashews. Transfer to a serving plate and sprinkle with sliced green onions.

Serving Suggestions

Maple Bacon Glaze can be made in advance and reheated on the stove over low heat.

If you like your Coconut Shrimp on the crispier side, serve the glaze separately on the side. Bacon bits and cashews can be added to the sauce or sprinkled over the top of the shrimp as a garnish.

Course

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