

Almond Joy® Coconut Shrimp with Spiced Sweet Potato Mash and Almond Joy® Compound Butter

Vegetable oil, for frying
2 large sweet potatoes, peeled and cubed into 1-inch pieces
1 cup Almond Joy® pieces
1 cup Japanese breadcrumbs (known as panko)
1/2 cup shredded coconut
Salt and freshly ground black pepper
10 large shrimp, peeled and deveined

2 eggs, beaten
1 stick butter, softened
1/2 cup almonds, roasted and sliced
1/2 teaspoon smoked paprika
1/2 teaspoon ground cinnamon
Pinch cayenne pepper
1/2 cup heavy cream
Fill a pot filed with several inches of vegetable oil and heat to 350 degrees F.



Directions:

In a pot of boiling water, add the sweet potatoes and cook until tender, about 20 minutes. While the potatoes are cooking, start the shrimp. Grind the Almond Joy pieces in a food processor until finely chopped. In a bowl, add half of the candy, the breadcrumbs, coconut, and a pinch of salt and pepper. Pat the shrimp dry, dip in the egg and then in the coconut mixture. Set aside. For the compound butter, mix the rest of the candy with the softened butter, almonds and sprinkle with salt and pepper. Drain the sweet potatoes and mash with the smoked paprika, cinnamon, cayenne and heavy cream. Season with salt and pepper. Hold warm over low heat.

Fry the shrimp until golden brown, 3 to 4 minutes. To serve, place a spoonful of the sweet potato mash on a plate, top with 3 pieces of the shrimp and serve the Almond Joy butter on the side.



Recipe courtesy of Jyll Everman, Food Network Star 2011 Show