

// COCONUT SHRIMP

Jose Cuervo®



INGREDIENTS

- 5 tablespoons flour
- 5 tablespoons cornstarch
- 3 tablespoons coconut flakes
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- 1/2 cup Jose Cuervo® Playamar® Hard Seltzer
- Ice cubes, if needed
- 1 lb. shrimp, cleaned and deveined
- Vegetable oil, for frying
- 1/2 cup ponzu sauce
- 1 tablespoon Thai sweet chili sauce

DIRECTIONS

1. In a medium bowl, whisk the flour, coconut flakes, cornstarch, baking powder, baking soda and salt. Add Jose Cuervo® Playamar® Hard Seltzer and whisk until the batter is smooth and the consistency of heavy cream. If the batter gets noticeably thicker as it sits, add an ice cube. Stir the cube around in the bowl—don't wait for it to melt.
2. Pat all shrimp dry before dipping in the batter.
3. Pour enough oil into a medium saucepan to measure about 3 inches. Attach a deep-fry thermometer to the pan; heat the oil to 350°. Line a plate with a double layer of paper towels to soak up any excess oil.
4. Working in batches, drop shrimp into the batter; stir gently to coat. Using chopsticks or a fork, lift the food from the batter, allowing the excess batter to drip back into the bowl. Carefully add a few pieces to the hot oil. Do not overcrowd the pan! Fry, turning occasionally with the chopsticks or fork, until lightly golden on both sides, 1 to 1 1/2 minutes. Using a slotted spoon or strainer, lift the shrimp from the pan, letting the excess oil drip back into the pan. Transfer to paper towels; season with salt. Cover with more paper towels to soak excess oil.
5. In a small bowl, mix the ponzu and Thai sweet chili sauce to serve with the shrimp.

// REFRESHER THEN FRESH

Jose Cuervo®



INGREDIENTS

- 4oz Jose Cuervo® Playamar® Mango
- 1.5oz Lychee Juice
- 1oz Jose Cuervo® Silver

DIRECTIONS

1. In an iced collins glass add Jose Cuervo® Silver and lychee juice. Stir.
2. Add Jose Cuervo® Playamar® Mango. Gently Stir.
3. Garnish w/ fresh or dried mango.