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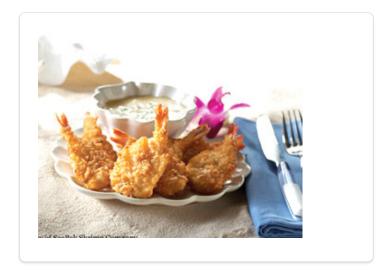
THAI COCONUT CURRY SHRIMP DIPPERS

Sweet coconut and spicy curry make a beautiful pair.

Yield: 5 Servings

INGREDIENTS

1/2 C	Thai coconut milk
1 tbsp.	creamy peanut butter
1 tbsp.	Fresh Cilantro Leaves, chopped
1 tsp.	Madras curry powder
1/2 tsp.	Hot Peppper Sauce (If Desired)
1 Unit	Packet Orange Marmalade Sauce (Included in Package)
1 pk.	10oz SeaPak Jumbo Coconut Shrimp

DIRECTIONS

4 SERVE the shrimp with sauces for dipping.

3 POUR curry coconut sauce into a small bowl for serving. Empty orange marmalade sauce packet into a separate small bowl for serving.

2 HEAT the milk, peanut butter, cilantro, curry powder and hot pepper sauce in a 1-quart saucepan over low heat. Cook and stir until the ingredients are mixed. Do not boil or mixture will curdle.

1 PREPARE the shrimp according to package directions.