

# Coconut Shrimp & Waffles



FEATURED PRODUCTS:  
MENU PARTS: [Breakfast](#)

These large, sweet shrimp give this classic breakfast a great plate presentation! Drizzle with dark rum-infused maple syrup and pecans for a showstopping finish.

## DIRECTIONS

1. Fry the coconut shrimp at 350°F till done.
2. Make your favorite waffle recipe.
3. Make syrup by slowly heating the maple syrup and adding pecans, coconut and slowly whisk in the butter.
4. Arrange the 3 coconut shrimp with tails up to the center of the waffle and pour over the top and enjoy.

## INGREDIENTS

3	Each	<u>Coconut Round Shrimp 16/20</u> <u>ct.</u>
1	Each	Waffle
Syrup:		
3	Ounces	Maple Syrup
2	Tablespoons	Pecans, Toasted
1	Tablespoon	Coconut, Toasted
1	Tablespoon	Myers Dark Rum
1	Tablespoon	Butter