

GOURMET FISHING

Season II - Episode VIII



INFO-SHORTS



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Coconut Crusted Shrimp & Scallops



Host, Chef & Guide, David Murray



COCONUT SHRIMP & SCALLOPS
served with Hook'd on Smoke's
Habanero Pepper Jelly

Gourmet Fishing





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Grocery List

Shrimp

Scallops

Self-Rising Flour

Corn Starch

Coconut Rum

Egg

Club Soda /Seltzer Water

Fresh Shredded Coconut

Frying Oil

Hook'd on Smoke's Habanero Pepper Jelly



Coconut Crusted Shrimp & Scallops

Coconut Shrimp

Ingredients

24 Shrimp



24 Shrimp

1/2 cup Self-Rising Flour

1/4 cup Corn Starch

1 Large Egg

Coconut Rum

1/4 cup Club Soda or Seltzer Water

1 coconut, grate half of the nut meat

Salt

Pepper

Lime

Frying Oil or Shortening

Hook'd on Smoke's - Habanero Pepper Jelly



Clean the shrimp if necessary by removing the heads and then remove the shell, but leave the tails intact. They will be our little finger handles.

Set your frying oil to about 360°F.

Combine the dry ingredients, flour and corn starch. Then add the coconut rum, club soda or seltzer water and then the egg. Using a whisk, combine the ingredients until a smooth batter is formed. Let stand for a few minutes until the batter firms slightly.

While the batter is resting, salt and pepper the shrimp. Not a lot, just to your taste. Check your oil and when it is at 360°F, it's time to begin coating the shrimp.

Set up a coating station, which will have the batter and coconut in line with each other and a plate to place the crusted shrimp.

Coat each side of the shrimp and then place it in the coconut to coat / crust each side well. Then place the coconut covered shrimp on a plate while the rest of the shrimp are being coted.



Make sure the oil is around 360°F, and then lay the shrimp in the oil and away from you, one at a time. It will not take long to cook the shrimp. Cook for about 3 minutes on the first side and then flip the shrimp over. Let them cook for 2 maybe 3 minutes on the second side. They should be a light and golden brown.

Remove the shrimp from the cooking oil and rest on a bed of paper towels to drain the excess oil.

Now you can plate the shrimp, top them with a little lime zest from a microplane, and serve them with Hook'd on

Smoke's - Habanero Pepper Jelly. When you hear Habanero Pepper, you are probably thinking that this will light my mouth on fire. Well, it does not do that at all. The balance between the heat and sweet is perfect.

You can also substitute scallops or fish for the shrimp...



Episode VI

Conch Fritters

served with the Abaco's Sauce

On Episode IX, we will take cleaned conch meat and bruise it, then chop it up and add it to our specialized sweet batter to create our signature Conch Fritter.





Hook'd on Smoke

www.hookdonsmoke.com

Hook'd on Smoke Habanero Pepper Jelly was created in 2017 by Bobby Jimenez in preparation to launch a Texas style BBQ food truck in Charleston, SC and surrounding area. Since 1922 the Jimenez and Campos families have been smoking meats and have mastered the art of Texas pit style smoked BBQ in Newgulf, Boling and Wharton, Texas. They've smoked everything from brisket, pork, ribs, chicken, turkey, sausage, and even tamales.

The idea for Hook'd on Smoke was born on a Friday night over some beers and great smoked ribs in the small town of Hanahan outside of Charleston, SC. Along with Bobby Jimenez that night was Michelle Bates, known for her cooking experience and unique recipes, and Brandon Jessup, known for his out of the box thinking and branding. Late into the night they worked to create the main dishes and side items until the menu was complete.

The custom Texas Orange food truck with commercial grade kitchen and built in smoker was designed, built and picked up in October of 2018, almost a year later. While waiting for the truck to be built, and during pre-trials for the menu it was discovered that pepper jelly added an extraordinary flavor to the smoked meats.

Bobby knew at that point he had to handcraft Hook'd on Smoke's own unique pepper jelly. With the help and mentoring from his friend Michael Kraus, through many hours of trial and error, they had it perfected. Hook'd on Smoke Habanero Pepper Jelly was handcrafted, gallon after gallon, and ready to serve with the launch of the food truck in March of 2019. The truck took flight immediately, and was booked solid for 4 days a week from March to August by breweries, wedding parties, and various events. Hook'd on Smoke, being veteran owned, worked through the arduous process of paperwork to become a vendor on the local Air Force Base and serve patrons in uniform. The truck was granted access to the base in late August, and spent the majority of it's bookings there until late November of 2019. The pepper jelly became more and more popular each day, gallon by gallon, event after event. They served thousands of people that have come to love the smoked food and especially the jelly!



Gourmet Fishing



We catch fish, and then, We cook our catch...

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RED PLUFF MUD SAUCE
BBQ Sauce & Marinade

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From the deep south and the South Carolina Low Country Coast comes the Salt Marsh Sauces and Rubs. Crafted from the soul, I deliver you the best red pluff mud you can find.

Made in the USA and the Low Country of South Carolina, your yellow pluff mud will make everything taste good.

Batch	Bot. No.
1M-2016	

The sauce that shakes the southland...

A SOUTH CAROLINA OWNED COMPANY



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Salt Marsh
Sauces & Rubs
HANDCRAFTED
South Carolina

YELLOW PLUFF MUD SAUCE
BBQ Sauce & Marinade

FROM A WILD YAM

From the deep south and the South Carolina Low Country Coast comes the Salt Marsh Sauces and Rubs. Crafted from the soul, I deliver you the best yellow pluff mud you can find.

Made in the USA and the Low Country of South Carolina, your yellow pluff mud will make everything taste good.

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2M-2016	

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THE ORIGINAL
**SALT MARSH
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