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Chef's Ingredient™

CARIBBEAN COCONUT PANKO & BATTER RECIPES



Baked Coconut & Baileys Chicken - Blend **Caribbean Coconut Panko** with Bailey's Irish Cream liquor and melted butter until it is a light coarse crumb paste. Spoon Panko mixture on top of Chicken breast fillets and bake in a 350 degree oven until done. For an extra crispy topping broil for a few minutes to brown before serving. Serve with a coconut cream sauce.

Baked Coconut Chicken - Blend **Caribbean Coconut Panko** with Orange Juice and melted butter until moist (texture of a light wet sand). Spoon **Coconut Panko** mixture on top of chicken and bake

Coconut Shrimp - Dust shrimp in **Dry Coconut Batter mix**. Dip in prepared **Coconut Batter** made with water. Roll in **Caribbean Coconut Panko** and deep fry. Coated shrimp can be pre-staged, stored in the refrigerator, and fried to order throughout the day.

Caribbean Coconut Chicken Fingers - Use chicken thigh trim pieces (approx ½ inch thick strips) - dredge trim pieces in DRY Coconut Batter mix dip in prepared Coconut batter made with water then coat with Caribbean Coconut Panko. Deep fry at 350-375° until done. Serve with a dipping sauce.

Coconut Apple Pie - Instead of a top crust use **Coconut Panko** as the top. Blend melted butter into **coconut Panko** and spoon on top of pie filling. Bake the pie as usual. The **coconut Panko** will deliver a crispy topping to your pie with a unique apple and coconut flavor

Coconut Apple Wedge Bites - Peel, core and cut apples into 6-8 wedges. Dust apple wedges with a DRY mixture of **Coconut Batter mix**. Dip in prepared **Coconut Batter** made with ice cold pineapple juice. Roll apple wedges in **Coconut Panko** and deep fry at 375 degrees until golden brown. Serve with caramel dipping sauces. • For a lighter version - Apples can be cut into ¼ inch cored rounds, dust, dip and roll as noted above then bake @ 350 degrees for approx. 35 minutes

Coconut Bananas - Cut banana into 1/2" diagonal slices. Dust the bananas with DRY **Coconut Batter mix**. Dip in prepared Coconut Batter made with ice cold buttermilk instead of water. Roll in **Caribbean Coconut Panko**. Deep fry @ 350-375 degrees until golden brown. Serve hot with ice cream and drizzle with chocolate syrup.

Coconut Chicken Katsu - Dredge skinless chicken thigh in DRY Coconut Batter mix, dip in prepared **Coconut batter** made with water then coat with **Caribbean Coconut Panko**. Deep fry at 350-375° until done. Slice into 1-inch strips and serve with a sweet pineapple Katsu Sauce.

Coconut Cod Fingers - Start with a 0.5-0.75 oz cod strip, rinse in cold water and dust with DRY **Coconut Batter mix**, shake off extra. Dip in prepared **Coconut batter** made with ice cold water. Roll in **Coconut Panko**. Deep fry @ 350-375 degrees until golden brown. Serve as a Coconut Fish & Chip basket, a Coconut Fish Sandwich or a Fish Taco.

Coconut French Toast - Dip bread slices in beaten eggs, milk, vanilla & cinnamon mixture. Then dip egg-coated bread in **Caribbean Coconut Panko** and deep fry at 350-375° until golden brown. French toast can be sliced in to 1" strips for takeout. Serve with a fruit flavored syrup.

Coconut Pineapple Bites - Cut fresh pineapple into 1-inch chunks or use a pineapple wedge about 5 inches long ½ inch thick. Dust pineapple with DRY **Coconut batter** mix and shake off excess. Dip in prepared **Coconut batter** then roll **Coconut Panko** applying liberally. Store in freezer. Deep fry at 350-375° until golden brown but do not overcook as you still want the pineapple to be slightly cold to give you the taste experience of a warm crispy coating and refreshing pineapple.

Crisp Coconut Panko Peach Cobbler - Mix Coconut Panko with melted butter, blend lightly. Top your favorite peach (or apple) cobbler and bake. The Panko mixture creates a unique flavor experience of crunchy topping with soft fruit inside.

Crispy Baked Coconut Orange Salmon - Blend Coconut Panko with melted butter, orange juice and grated orange rinds to form a coarse crumb paste. Spoon Panko mixture on top of Salmon fillets and bake in a 350 degree oven until 3/4 done. Transfer to a broiler to brown Panko crumb topping. Place fish on a bed of wilted spinach and drizzle with a spicy orange/mango puree.

Hawaiian Coconut Chicken sandwich - Dust a pounded chicken breast with DRY **Coconut batter** mix and shake off excess. Dip in prepared **Coconut batter** then roll in **Coconut Panko** applying liberally. Deep fry @ 350-375 degrees until golden brown. Serve on a King's Hawaiian roll with a pineapple slice and sweet mango salsa.

Panko-Crusted Coconut Chicken with Rum Raisin Sauce - Dip boneless chicken breast in egg wash and then in Coconut Panko. Pan fry until done. For the sauce pour boiling water over raisins and let sit for 10 minutes, Remove raisins and add to the water melted butter and sugar, cook until thicken. Add back raisins stir and ladle over chicken.

Spicy Coconut Broiled Scallops - Combine **Coconut Panko** with hot sauce and red pepper flakes; set aside. Dip Scallops in beaten eggs and roll in Panko mixture; place in an individual casserole dish. Brush with butter and bake at 350 degrees until tender. Serve with a creamy Wasabi sauce.

Sweet Coconut Onion Rings - Slice thick sweet Spanish onions. Dust with DRY Coconut batter mix and shake off excess. Dip in prepared Coconut batter and roll in Coconut Panko applying liberally. Deep fry @ 350-375 degrees until golden brown. Serve with a mango Chutney.

