



RECIPES

A WORLD OF POSSIBILITIES
FOR SWEETENED COCONUT

**Marx
Brothers, Inc.**

ESTABLISHED 1919

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ORANGE FLUFF SALAD

SERVES 8

12 oz small curd cottage cheese
1 package (3 oz) orange gelatin
1 can (11 oz) mandarin oranges, drained
1 can (15 oz) crushed pineapple, drained
1 c shredded sweetened coconut
1/2 c pecans, chopped
8 oz frozen whipped topping, thawed

- In large mixing bowl, combine cottage cheese and dry orange gelatin. Mix well.
- Stir in mandarin oranges, pineapple, coconut, and pecans. Fold in whipped topping.
- Refrigerate 2 hours before serving.

AMBROSIA

SERVES 4

2 large oranges (Valencia, if available)
3 ripe bananas
1 can (15 oz) pineapple chunks or tidbits, drained
1/4 c powdered sugar
1/2 c shredded sweetened coconut

- Peel oranges carefully, removing all the white pith or membrane. Separate into sections.
- Peel bananas and cut into thin slices.
- Combine powdered sugar and coconut.
- In individual serving dishes or in a serving bowl, arrange fruit as follows, reserving some coconut mixture for the top: alternate layers of oranges, bananas, and pineapple, sprinkling the coconut mixture over each layer. Top with coconut and chill well before serving.



BUTTERFLY COCONUT SHRIMP

SERVES 4-6 AS APPETIZER

24 uncooked jumbo shrimp (about 1 1/3 lbs)
 1/3 c cornstarch
 3/4 tsp salt
 1/2 tsp Cajun seasoning
 3 large egg whites
 3 c shredded sweetened coconut
 Canola oil or vegetable oil for frying

- Peel, devein and rinse shrimp; drain on paper towels.
- Butterfly each shrimp by inserting a small sharp knife at the top of the shrimp and cutting from the inside of the shrimp through the back, stopping about 1/4 inch above the tail. Open each shrimp and press lightly to flatten.
- Mix cornstarch, salt, and Cajun seasoning in a medium bowl. In a second bowl, beat egg whites until frothy. Place coconut in third bowl.
- Dip each shrimp into cornstarch mixture, shaking off excess, then into egg whites, then press into coconut, turning over to coat.

- In a large, heavy pot, heat 2 inches of oil to 350°F. Fry shrimp in batches; cook about 1 minute per batch. Remove with slotted spoon and drain on paper towels. Serve with warm dipping sauce.

ORANGE DIPPING SAUCE

1 CUP

3/4 c orange marmalade
 1/4 c orange juice
 2 Tbsp lemon juice
 1 tsp dry mustard
 1/2 tsp dried crushed red pepper

- Melt marmalade by microwaving in small glass bowl for 20 seconds on high power.
- Stir in orange juice, lemon juice, dry mustard and red pepper. Serve immediately.



COCONUT ZUCCHINI BREAD

2 LOAVES

3 c all-purpose flour
 2 c granulated sugar
 1 tsp baking powder
 1 tsp baking soda
 1 tsp salt
 1 tsp ground cinnamon
 2 tsp vanilla extract
 1 c vegetable oil
 3 eggs, lightly beaten
 1 c shredded sweetened coconut
 2 c zucchini, unpeeled, grated

Optional topping: 8 oz garden vegetable (or other flavor) whipped cream cheese

- Preheat oven to 325°F. Grease two loaf pans. In mixing bowl, combine flour, sugar, baking powder, baking soda, salt and cinnamon. Stir in vanilla, oil, and eggs, then fold in coconut and zucchini. Mixture will be very thick.
- Divide batter equally between two prepared pans. Bake 1 h 15 m, or until tester inserted in center of loaf comes out clean. Cool completely before slicing. To serve as appetizer, spread slices with cream cheese.

CURRIED COCONUT CHICKEN WINGS

SERVES 8 AS APPETIZER

24 chicken wings
 1/2 tsp coconut extract
 1 c milk
 2 c instant mashed potato flakes
 4 tsp curry powder
 3 Tbsp shredded sweetened coconut
 6 Tbsp butter, melted
 2 cloves garlic, peeled and minced

- Trim tips off wings. In a large bowl, combine milk and coconut extract. Add wings, cover with plastic wrap and place in refrigerator; marinate 2 hours or overnight.
- Preheat oven to 375°F. Combine potato flakes, curry powder and coconut in bowl. Remove wings from marinade and roll in potato mixture. Place slightly apart on a well-greased cookie sheet.
- Combine melted butter and garlic and drizzle over wings. Bake uncovered 45 m or until golden brown.
- Serve with Orange Dipping Sauce or ranch dressing.



INDONESIAN COCONUT BEEF

SERVES 4 AS MAIN COURSE

1 1/2 lbs boneless sirloin steak, trimmed
 3 Tbsp corn oil
 1 large onion, sliced
 1 tsp ground ginger
 1 tsp ground cumin
 1 tsp ground coriander
 1 tsp chili powder
 1 c shredded sweetened coconut
 2 tsp light brown sugar
 1 Tbsp lemon juice
 1 1/4 c beef stock
 Cooked rice or noodles as accompaniment

- Cut steak in 1/2-inch strips.
- Heat oil in sauté pan or wok. Add onion and garlic and sauté gently until soft. Add beef and continue stirring until browned. Add spices to beef and cook 2 minutes.
- Add coconut, brown sugar, lemon juice and beef stock to pan; stir well. Simmer gently, uncovered, 30 minutes or until mixture is thickened and dry. Reduce cooking time for saucier mixture. Stir occasionally, especially towards end of cooking to prevent sticking. Serve over rice or noodles.

SWEET AND SPICY BAKED COCONUT CHICKEN

SERVES 4 AS MAIN COURSE

2 1/2 lbs bone-in chicken breasts
 1/4 c + 1 Tbsp all-purpose flour
 1/4 tsp ground black pepper
 1/2 tsp salt
 2 Tbsp butter or margarine, divided
 1 c apple, coarsely chopped
 1/2 c onion, chopped
 2 Tbsp + 1 c shredded sweetened coconut
 1 clove garlic, minced
 2 tsp curry powder
 1 1/2 c chicken broth

- Preheat oven to 450°F.
- In medium bowl, combine 1/4 c flour with salt and pepper. Coat chicken with flour mixture. Place chicken, skin sides up in a single layer in a shallow baking pan and dot with 1 Tbsp butter. Bake 15 to 20 minutes, until chicken begins to brown.
- While chicken bakes, melt remaining 1 Tbsp butter in medium saucepan. Add apple, onion, 2 Tbsp coconut, garlic and curry powder and cook until onion softens. Stir in remaining 1 Tbsp flour and chicken broth and bring to boil, then remove from heat.
- Reduce oven temperature to 350°F. Pour sauce over chicken and sprinkle with 1 c coconut. Bake 20-25 minutes or until chicken is cooked through.



LEMON CHICKEN WITH COCONUT-ALMOND TOPPING

SERVES 6 AS MAIN COURSE

6 boneless, skinless chicken breasts
 6 Tbsp butter, divided
 1/2 tsp salt
 1/4 tsp ground white pepper
 1 large clove garlic, minced
 1/3 c each chopped onion, carrot and celery
 2 Tbsp cream of coconut
 4 Tbsp lemon juice, divided
 1 c shredded sweetened coconut
 1/4 c almonds, sliced
 Garnish: 2 Tbsp fresh parsley, chopped

- Preheat oven to 375°F. In large skillet, brown chicken in 3 Tbsp butter. Remove to baking dish.
- In same skillet, sauté garlic and chopped onion, carrot and celery 2-3 minutes. Add cream of coconut and 2 Tbsp lemon juice. Mix well. Sprinkle chicken with salt and pepper, pour sauté over, cover tightly with foil, and bake 10 minutes.
- In small saucepan, melt remaining 3 Tbsp butter. Mix in coconut, almonds and remaining 2 Tbsp lemon juice. Remove chicken from oven and sprinkle coconut mix over chicken; continue baking uncovered 10 minutes to toast coconut. Garnish with parsley and serve with rice.

FROZEN STRAWBERRY COCONUT PIE

4 oz strawberry whipped cream cheese, softened
 1/2 c milk
 1 1/2 c shredded sweetened coconut
 8 oz frozen whipped topping, thawed
 1/2 tsp vanilla
 Prepared 9" graham cracker pie crust

- In large bowl, beat cream cheese. Gradually add milk and beat until smooth.
- Stir in coconut, whipped topping, and vanilla. Spoon into crust. Freeze 4 hours or until firm.
- Let stand at room temperature 15 minutes before serving. Store leftover pie in freezer.



QUICK COCONUT CREAM CAKE

1 box white cake mix, double layer
8 oz frozen whipped topping, thawed
15 oz can cream of coconut
2 c shredded sweetened coconut

- Prepare cake mix according to package instructions and bake in a lightly greased 9" x 13" baking dish.
- While cake is still warm, pierce top of cake several times with a fork and spoon cream of coconut over cake. Allow to cool completely.
- Frost cake with thawed whipped topping. Sprinkle coconut over frosting and refrigerate 1 hour or overnight before serving.

CHOCOLATE COCONUT COOKIE BARS

1/2 c butter or margarine
2 c vanilla wafers, crushed to fine crumbs
(may substitute chocolate graham crackers)
1 c shredded sweetened coconut
1 c semi-sweet chocolate chips
1/2 c pecans, chopped
8 oz can sweetened condensed milk

- Preheat oven to 350°F.
- Melt butter or margarine in 9" x 13" baking dish. Add crushed vanilla wafers and mix with butter.
- Layer chocolate chips on top of crumb mixture, followed by a layer of pecans and a layer of coconut. Evenly pour condensed milk over ingredients.
- Bake 30 minutes. Cool on rack and cut into bite-size bars.

