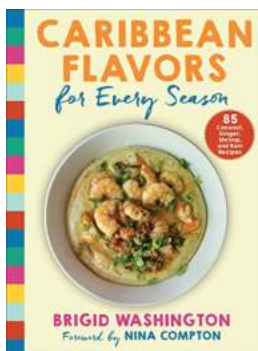


85 Coconut Ginger Shrimp And Rum Recipes

Coconut and ginger are two ingredients that can instantly transport you to the tropical paradise of your dreams. When combined with succulent shrimp and a dash of rum, these flavors create a mouthwatering explosion that will leave you craving for more. In this article, we have compiled a collection of 85 coconut ginger shrimp and rum recipes that are sure to tantalize your taste buds and bring a taste of the tropics to your table.

1. Coconut Ginger Rum Shrimp Stir-Fry



Caribbean Flavors for Every Season: 85 Coconut, Ginger, Shrimp, and Rum Recipes

by Brigid Washington (Kindle Edition)

★★★★☆ 4.6 out of 5

Language : English

File size : 36977 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled
Print length : 162 pages



This quick and easy stir-fry recipe combines juicy shrimp, vibrant bell peppers, crunchy sugar snap peas, and a flavorful sauce made with coconut milk, fresh ginger, and a splash of rum. Serve it over a bed of steamed rice for a satisfying and delicious meal.

2. Grilled Coconut Ginger Rum Shrimp



If you're a fan of smoky flavors, then this grilled shrimp recipe is perfect for you. Marinate the shrimp in a mixture of coconut milk, ginger, rum, and a hint of chili flakes for a few hours, then grill them to perfection. The result is a smoky, tender, and juicy shrimp that is bursting with tropical goodness.

3. Coconut Ginger Rum Shrimp Curry



This aromatic and creamy shrimp curry is a treat for your senses. The combination of coconut milk, ginger, rum, and a blend of fragrant spices creates a rich and flavorful sauce that pairs perfectly with plump and succulent shrimp. Serve it with steamed rice or naan bread for a truly satisfying meal.

4. Baked Coconut Ginger Rum Shrimp



If you're looking for a healthier alternative to fried shrimp, try this baked version. The shrimp are coated in a mixture of shredded coconut, fresh ginger, rum, and breadcrumbs, then baked until golden and crispy. Enjoy them as a delicious appetizer or as a tasty addition to salads and wraps.

5. Coconut Ginger Rum Shrimp Skewers



Fire up the grill and prepare these mouthwatering shrimp skewers infused with the flavors of coconut, ginger, and rum. Thread the shrimp onto skewers along with your favorite vegetables, brush them with a glaze made from coconut milk, ginger, and rum, and grill them to perfection. These skewers are perfect for backyard barbecues and summer gatherings.

6. Coconut Ginger Rum Shrimp Salad



This refreshing and light shrimp salad is packed with tropical flavors. Juicy shrimp are marinated in a mixture of coconut milk, ginger, rum, and lime juice, then tossed with a variety of fresh vegetables and herbs. The result is a vibrant and flavorful salad that is perfect for a light lunch or dinner.

7. Coconut Ginger Rum Shrimp Tacos



Take your taco game to the next level with these mouthwatering shrimp tacos. The shrimp are cooked in a flavorful mixture of coconut milk, ginger, rum, and spices, then wrapped in warm tortillas and topped with a zesty slaw and creamy avocado sauce. These tacos are bursting with tropical flavors and are guaranteed to be a hit.

8. Coconut Ginger Rum Shrimp Soup



Warm up with a bowl of this comforting and aromatic shrimp soup. The broth is made from coconut milk, ginger, rum, and a blend of fragrant spices, creating a flavorful base for the shrimp and vegetables. Garnish with fresh cilantro and a squeeze of lime juice for a refreshing finish.

9. Coconut Ginger Rum Shrimp Fried Rice



Elevate your fried rice game with the addition of coconut, ginger, and rum-infused shrimp. This flavorful and satisfying dish combines cooked rice, sautéed vegetables, scrambled eggs, and succulent shrimp. The result is a delicious one-pot meal that will transport your taste buds to a tropical paradise.

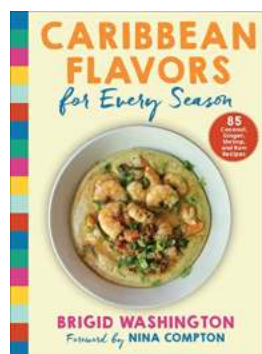
10. Coconut Ginger Rum Shrimp Pasta



Indulge in a plate of creamy coconut ginger rum shrimp pasta. This pasta dish is rich and luxurious, with succulent shrimp cooked in a creamy sauce made from coconut milk, fresh ginger, rum, and Parmesan cheese. Toss it with your favorite pasta shape and garnish with fresh herbs for a truly decadent meal.

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These 85 coconut ginger shrimp and rum recipes offer a wide variety of delicious ways to enjoy the tropical flavors. From stir-fries and grilling to curries and salads, each recipe creates a unique and tantalizing dish that will transport you to a Caribbean paradise. So go ahead and give these recipes a try, you won't be disappointed! Whether you're hosting a party or simply looking to spice up your weeknight meals, these recipes are bound to impress.



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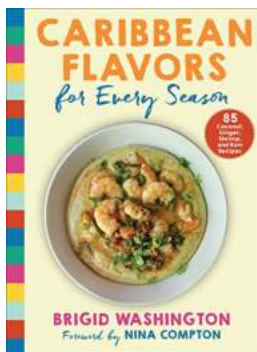


The recipes in this book highlight seasonal bounties and four major Caribbean flavors, resulting in a basketful of healthy, edible treasures!

This innovative cookbook presents a new way to look at the four seasons through four ingredients that are integral to Caribbean flavors and culture, but available everywhere. Coconut, ginger, shrimp, and rum each boast unique health benefits, but are still simple and fundamental ingredients that will take any cook through the year, and especially highlighting seasonal ingredients!

The book is divided into four seasons, and each of those is divided into “Light Fare,” “Mains,” “To Sip,” and “Sweets.” Recipes include:

- Coconut spiced cashews
- White coconut gazpacho
- Rum buttered jerk wings
- Spring pea and ginger risotto
- Rhubarb & ginger challah
- Salsa verde coconut rice
- Grilled strawberry ginger shortcake
- Garlicky parmesan shrimp & fava bean ravioli
- Poached pear negroni



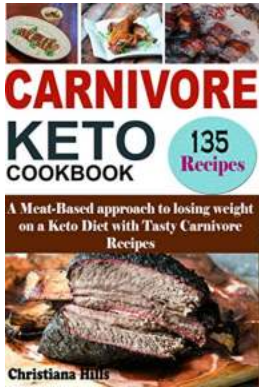
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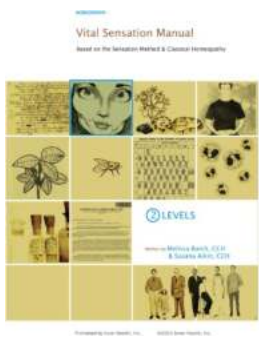
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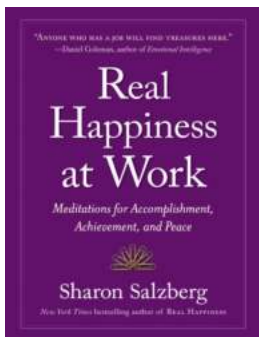
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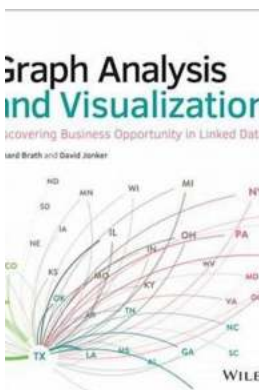
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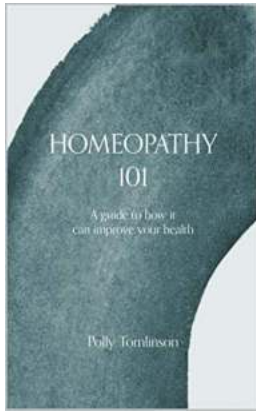
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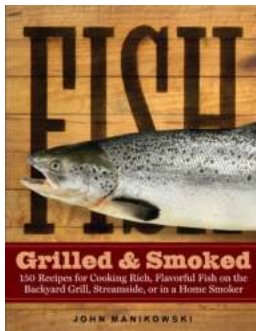
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