Coconut Chicken and Shrimp

1 cup flour

1 cup lime flavored seltzer

1 teaspoon ground ginger

1 teaspoon salt

1 teaspoon pepper

2 1/2 cups sweetened coconut

1 1/4 cups panko

1 pound shrimp

2 boneless, skinless chicken breasts

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Whisk together flour, seltzer, ginger, salt and pepper.

Combine coconut and panko.

Dip shrimp and chicken in batter.

Dip in coconut mixture.

Heat oil in skillet.

Fry a few pieces at a time, until golden brown.

Sprinkle with salt and pepper.