



CHEF'S EXPRESSIONS

fashionable catered events

LOBSTER AND SWEET CORN FRITTERS

Serves 10

- 1 cup finely diced Vidalia onion
- 1 cup finely diced red bell pepper
- 1 1/2 cups diced cooked lobster meat
- 3/4 cup fresh corn kernels
- 2 garlic cloves, minced
- 2 eggs, lightly beaten
- 1/4 cup milk
- 3 tablespoons chopped parsley leaves
- 2 tablespoons chopped cilantro
- 1/2 teaspoon Kosher salt
- 1/2 teaspoon freshly ground pepper
- 2 teaspoons chili-garlic paste
- 1 cup flour
- 2 tablespoons baking powder
- 1 quart peanut or Grapeseed oil

Mix all the ingredients except the oil and sauce together, adding the flour and baking powder last.

Heat the oil in a heavy saucepan or a small deep fryer until it reaches 350°F to 375°F. (Test it by cooking just one fritter first.) With a tablespoon, shape the fritters into small two-bite sized balls and drop carefully into the heated oil.

Using tongs, roll the fritters around in the oil until they are deep golden brown, 3 to 4 minutes. Remove and drain on a brown paper bag or paper towel. Serve with the sauce.