



DeepFried Lobster

Oscar · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

This is my daddys fried lobster tail recipe Hes a commercial fisherman and he always finds time to make this whenever the family is together Dont be fooled by how simple this is its one of the best recipes youll find

Ingredients

- - 2 cups cornmeal - ½ cup all-purpose flour - 1 teaspoon ground cayenne pepper - 1 teaspoon garlic powder - 1 teaspoon onion powder - salt and pepper to taste - 4 (1 pound) fresh lobster tails
- cleaned and halved but still in shell - 2 quarts oil for frying
- or as needed

Instructions

1. Combine cornmeal
2. flour
3. cayenne
4. garlic powder
5. onion powder
6. salt
7. and pepper in a 1-gallon resealable plastic bag; shake until well combined. Place one lobster tail half into the bag; seal and shake until fully coated
8. then remove to a plate. Repeat to coat remaining lobster tails. Heat oil in a deep fryer to 365 degrees F (180 degrees C). Place one coated lobster tail into the preheated oil; cook until meat turns white and coating is lightly browned
9. 4 to 5 minutes. Drain on a paper towel-lined plate. Repeat to fry remaining lobsters. Editor's Note: Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
10. ingredient density
11. and specific type of oil used.