

Southern Deep Fried Lobster

Ingredients :

2 cups Cornmeal
1/2 cup Flour
Salt to taste
Pepper to taste
1 teaspoon Paprika
1 teaspoon Cayenne Pepper
1 teaspoon Garlic Powder
1 teaspoon Onion Powder
4 lbs Lobster Tails, cleaned in the shell
2 qts Oil for deep-frying

Directions :

In a gallon-size zip-lock bag, combine the cornmeal, flour, salt, pepper, cayenne, garlic powder and onion powder. Shake well.

Clean lobster tails while keeping tail in the shell. Set aside.

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In a gallon-size zip-lock bag, combine the cornmeal, flour, salt, pepper, cayenne, garlic powder, and onion powder. Shake

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Clean lobster tails while keeping tail in the shell. Set aside.

Heat vegetable oil in a deep-fryer or large, deep skillet such as a cast-iron pan. The oil needs to reach 365 degrees.

Place half of the lobster tails in the bag, shake well to coat the tails completely. Remove tails, set on a rack over a tray to catch any drippings and keep the work area clean. Repeat with remaining tails.

Deep fry one lobster tail at a time in the oil for about 4 minutes or until lightly browned. Let fried tails dry on paper towels.