

# Southern Deep Fried Lobster

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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 :

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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.

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 complete. 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.