

RESPONSIBLE  
FISHING  
SINCE 1976



# ANGRY LOBSTER BITES

Crispy battered Norway Lobster Clusters served with battered green onion, jalapenos and corn, tossed with Red Dragon sauce.

**Chef's Note:** Norway Lobster Clusters should be cooked from frozen.  
Use immediately upon removal from frozen storage and continue with battering as recipe directs.

## INGREDIENTS

### RED DRAGON SAUCE

- 1 cup Sambal Olek
- 1/4 cup Sriracha
- 1/2 cup Sweet Thai Chili
- 1/2 cup Orange Juice

### CRISPY BATTER

- 1 cup Flour
- 1 cup Cornstarch
- 1 tsp Baking Powder
- 1 dash Baking Soda
- 1 pinch Salt
- 2 Eggs
- 1 3/4 cup Soda Water

### ANGRY LOBSTER FRY MIX

- 2 cups Crispy Batter
- 1 cup Norway Lobster Clusters
- 2 Green Onions
- 2 Jalapenos
- 2 tbsp Corn Niblets
- 1/3 cup Flour

## INSTRUCTIONS

### RED DRAGON SAUCE

1. In a pot, combine all ingredients
2. Reduce until a syrup consistency
3. Strain the remaining liquid and keep warm to maintain consistency

### CRISPY BATTER

1. Sift chilled flour, cornstarch, baking powder, baking soda and salt in a large bowl set on ice
2. In a separate bowl, whisk egg until just combined
3. Add ice cold soda water to the egg and stir to combine
4. Add wet ingredients to dry ingredients and stir gently to combine, being careful not to overmix
5. Use batter immediately

### ANGRY LOBSTER FRY MIX

1. Preheat frying oil to 375°F
2. Dredge green onions, jalapenos, corn and frozen Norway Lobster Clusters in flour and then place in a bowl
3. Ladle 2 cups of crispy batter into the bowl and mix to allow even coating
4. Drop clusters of battered items into fryer and cook for 3 to 4 minutes or until internal temperature has reached 170°F
5. Remove from fryer, drain excess oil and place in a bowl
6. Drizzle Red Dragon sauce on fried items, toss, plate and serve immediately
7. Optional: Garnish with chopped green onions, Red Dragon sauce and sour cream



## MENU PROFITABILITY

### YOUR COST

2.5 lb Norway Lobster Clusters (frozen)

All other ingredients

Food Costs

Food Cost %

Suggested Menu Pricing

**PROFIT**

**Chef's Note:** If cooking from frozen for immediate use is not an option, follow directions below.

This is not the preferred preparation method.

## INGREDIENTS

### NORWAY LOBSTER CLUSTER PREP

- 2.5 lb Norway Lobster Clusters (frozen)
- 6 quarts Water
- 1 tbsp Salt
- 2 tbsp Lemon Juice

## INSTRUCTIONS

1. Fill a 4 or 6 inch hotel pan with 4 to 6 quarts of water
2. Add lemon juice and salt to water and stir to combine
3. Bring water to a boil
4. Place a 4 inch perforated hotel pan into the pan of water
5. When water is boiling add 1 full bag of frozen Norway Lobster Clusters into the perforated pan
6. Allow to poach for 3 to 4 minutes
7. Remove, drain well and chill in refrigerated environment for later use
8. When ready to complete recipe, follow Red Dragon Sauce, Crispy Batter and Angry Lobster Fry Mix instructions

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## NORWAY LOBSTER TACOS

Crispy battered Norway Lobster Clusters served on soft flour tortillas topped with cabbage slaw and cilantro lime crema.

**Chef's Note:** Norway Lobster Clusters should be cooked from frozen.  
Use immediately upon removal from frozen storage and continue with battering as recipe directs.

### INGREDIENTS

#### CILANTRO LIME CREMA

- 1/4 cup Cilantro
- 1/4 cup Green Onion
- 1/2 cup Mayonnaise
- 1/2 cup Sour Cream
- 1 lime Lime Juice
- 1 lime Lime Zest
- 1 clove Garlic
- to taste Salt

#### CABBAGE SLAW

- 1 tsp Mustard
- 3 limes Lime Juice
- 6 tbsp Olive oil
- to taste Salt
- to taste Pepper
- 1.5 cups Green Cabbage
- 1 tbsp Cilantro

#### CRISPY BATTER

- 1 cup Flour
- 1 cup Cornstarch
- 1 tsp Baking Powder
- 1 dash Baking Soda
- 1 pinch Salt
- 2 Eggs
- 1 3/4 cup Soda Water

#### CRISPY FRIED CLUSTERS

- 2 cups Crispy Batter
- 1 cup Norway Lobster Clusters
- 3/4 cup Flour

#### NORWAY LOBSTER TACOS

- 3 pieces Flour Tortilla
- 1 oz/taco Crispy Fried Clusters
- 2 tbsp/taco Cabbage Slaw
- 1 tsp/taco Cilantro Lime Crema

### INSTRUCTIONS

#### CILANTRO LIME CREMA

1. In a food processor combine chopped cilantro, chopped green onion, mayonnaise, sour cream, lime juice, lime zest and minced garlic
2. Season to taste

#### CABBAGE SLAW

1. In a bowl combine mustard, lime juice, olive oil, salt and pepper
2. Shred cabbage, chop cilantro and toss with dressing made in previous step

#### CRISPY BATTER

1. Sift chilled flour, cornstarch, baking powder, baking soda and salt in a large bowl set on ice
2. In a separate bowl, whisk egg until just combined
3. Add ice cold soda water to the egg and stir to combine
4. Add wet ingredients to dry ingredients and stir gently to combine, being careful not to overmix
5. Use batter immediately

#### CRISPY FRIED NORWAY LOBSTER CLUSTERS

1. Preheat frying oil to 375°F
2. Dredge Norway Lobster Clusters in flour and allow to rest in the flour for 2 minutes
3. Shake off excess flour from clusters and dip into beer batter
4. Drop battered clusters into fryer and cook for 3 to 4 minutes or until internal temperature has reached 170°F
5. Remove from fryer, drain excess oil and place on a wire rack to allow cluster to remain crispy

#### NORWAY LOBSTER TACO ASSEMBLY

1. Warm flour tortillas on a griddle
2. Place cabbage slaw in centre of each tortilla
3. Top with crispy fried Norway Lobster Clusters
4. Drizzle with Cilantro Lime Crema
5. Serve with a wedge of lime

### MENU PROFITABILITY

#### YOUR COST

2.5 lb Norway Lobster Clusters (frozen)

All other ingredients

Food Costs

Food Cost %

Suggested Menu Pricing

**PROFIT**

**Chef's Note:** If cooking from frozen for immediate use is not an option, follow directions below.

This is not the preferred preparation method.

### INGREDIENTS

#### NORWAY LOBSTER CLUSTER PREP

- 2.5 lb Norway Lobster Clusters (frozen)
- 6 quarts Water
- 1 tbsp Salt
- 2 tbsp Lemon Juice

### INSTRUCTIONS

1. Fill a 4 or 6 inch hotel pan with 4 to 6 quarts of water
2. Add lemon juice and salt to water and stir to combine
3. Bring water to a boil
4. Place a 4 inch perforated hotel pan into the pan of water
5. When water is boiling add 1 full bag of frozen Norway Lobster Clusters into the perforated pan
6. Allow to poach for 3 to 4 minutes
7. Remove, drain well and chill in refrigerated environment for later use
8. When ready to complete recipe, follow Cilantro Lime Crema, Cabbage Slaw, Crispy Batter, Crispy Fried Norway Lobster Clusters and Norway Lobster Taco assembly instructions