

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 must remain frozen.

Use immediately upon removal from frozen storage and continue with battering as recipe directs.

INGREDIENTS:

RED DRAGON SAUCE

- 1 cup** Sambal Olek
- ¼ cup** Sriracha
- ½ cup** Sweet Thai Chili
- ½ 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 ¾ 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
- ⅓ 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

 **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