
Lobster Corn Fritters

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Preparation Time: 30 minutes

Start to Finish Time: 30 minutes

6 to 8 tablespoons unsalted butter

5 scallions, thinly sliced

1 1/4 cups (2 to 3 ears) fresh corn kernels

12 ounces (3 one pound lobsters) freshly cooked lobster meat, 1/4-inch diced

1 cup all-purpose flour

1 teaspoon baking powder

1 teaspoon paprika

3/4 teaspoon Old Bay seasoning

Kosher salt

2 extra-large eggs, lightly beaten

1/2 cup half-and-half

FOR THE SAUCE

2 teaspoons minced garlic

1/2 teaspoon saffron threads

2 teaspoons sriracha chili sauce

1 tablespoon freshly squeezed lemon juice

2/3 cup good mayonnaise

freshly ground black pepper

In a medium (10 inch) saute' pan over medium heat, melt two tablespoons of butter. Add the scallions and corn. Saute' for 3 minutes, until softened. Add the lobster. Cook for 1 minute. Set aside.

In a large mixing bowl, combine the flour, baking powder, paprika, Old Bay seasoning and one teaspoon of salt. Make a well in the center and whisk in the eggs and half-and-half, stirring until the mixture is smooth, like a thick pancake batter. Stir in the corn and lobster mixture. (The batter may be made up to an hour ahead and refrigerated.)

For the sauce: Place the garlic, saffron, sriracha, lemon juice, mayonnaise, 1/4 teaspoon of salt and 1/4 teaspoon of pepper in the bowl of a food processor fitted with the steel blade. Puree' until smooth.

To make the fritters: Heat two to three tablespoons of the butter in a large (12 inch) saute' pan over medium to medium-high heat. For each fritter, drop two rounded tablespoons of the batter into the hot butter and cook for 2 to 3 minutes on each side, until golden brown and firm to the touch. Don't crowd the skillet or they won't brown evenly. Repeat until all the batter is used, adding butter as necessary.

Serve the fritters hot with a dollop of sauce on the side.

(NOTE: You can keep the fritters hot in a 300 degree oven while you cook the rest.)

Yield: 12 to 14 fritters

Seafood

Per Serving (excluding unknown items): 5704 Calories; 565g Fat (87.1% calories from fat); 40g Protein; 149g Carbohydrate; 11g Dietary Fiber; 1913mg Cholesterol; 725mg Sodium. Exchanges: 9 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Vegetable; 111 1/2 Fat; 0 Other Carbohydrates.