

Deep Fried Lobster

Yield: 8 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-fried-lobster-recipe>

Ingredients:

- 2 cups cornmeal
- 1/2 cup all-purpose flour
- pepper
- salt
- 1 teaspoon ground cayenne pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 4 pounds lobster fresh, tails, cleaned and halved but still in shell
- 2 quarts oil for deep frying