

Southern Lobster Corn Fritters

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/red-lobster-southern-punch-recipe>

Ingredients:

- 4 tablespoons butter
- 3 green onions chopped, white of onion and green
- 1 cup corn cut fresh kernels off of the cob.
- 12 ounces lobster cooked, cut into 1/4 inch pieces
- 1 cup all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon paprika
- 1 teaspoon Old Bay Seasoning
- 1 teaspoon salt
- 2 eggs large, lightly beaten in a bowl
- 1/2 cup half and half
- 2 teaspoons garlic fresh minced
- 1/2 teaspoon saffron threads
- 2 teaspoons Sriracha chili sauce
- 1 tablespoon lemon juice Only use fresh squeezed
- 2/3 cup mayonnaise Be sure to use a good quality mayo
- 1/4 teaspoon pepper Finely, fresh cracked is best
- 1/2 teaspoon salt

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 240 milligrams
4. Fat: 32 grams
5. Fiber: 3 grams
6. Protein: 26 grams
7. SaturatedFat: 12 grams
8. Sodium: 1730 milligrams
9. Sugar: 5 grams

Thank you for visiting our website. Hope you enjoy Southern Lobster Corn Fritters above. You can see more 16 red lobster southern punch recipe They're simply irresistible! to get more great cooking ideas.