

Lobster Pimento Cheese Fritters



INGREDIENTS

3	Ounces	<u>Lobster Salad Sensations®</u>
4	Ounces	Sharp Cheddar Cheese, Shredded
2	Ounces	Cream Cheese, Softened
1	Tablespoon	Mayonnaise
	n	
1/2	Teaspoon	Garlic Powder
1/4	Teaspoon	Paprika
1/2	Teaspoon	Cayenne Pepper
1/8	Cup	Diced Pimentos
3/4	Cup	Panko, Divided
1/4	Cup	Flour, All Purpose
1	Each	Eggs, Beaten
To	Taste	Salt
As		Spicy Pepper Jam
Desired		

FEATURED PRODUCTS:

MENU PARTS: Appetizers, Chefs Favorites

Mix some North Atlantic lobster into this classic Southern comfort food, using Lobster Salad Sensations®, and you get a delicacy for all regions. Who can resist lobster laced pimento cheese? Fritters are always a popular party treat. And isn't partying what food trucks are all about?

DIRECTIONS

1. In a mixing bowl add the Lobster Salad Sensations®, cheddar cheese, cream cheese, mayonnaise, garlic powder, paprika, cayenne, pimentos and ¼ cup of panko. Mix well and form into balls. Let set in the refrigerator or freezer to set up.
2. Make a breading station and season the flour with salt. Roll the fritters in flour, then egg and panko. Fry at 350°F until golden brown and serve with spicy pepper jam.