

# Craft Beer Battered Cod Sandwich with Lobster Mayo



## INGREDIENTS

2	Each	<u>Craft Beer Battered™ Cod Fillets 2 oz.</u>
1/2	Cup	<u>Lobster Sensations®</u>
1	Each	Bun
1/4	Cup	Shredded Lettuce
2	Each	Tomato, Slices
1	Teaspoon	Old Bay Seasoning
1/4	Cup	Mayo

FEATURED PRODUCTS: , \_

MENU PARTS: Entrees, Sandwiches

## DIRECTIONS

1. Fry cod in a fryer at 350°F per package instructions until 165°F internal temperature.
2. Mix mayo, Lobster Sensations, and seasoning together.
3. Spread mayo on bun. Add fish, lettuce, and tomatoes.