

Dan Carberg  
Buttery Lobster Croquettes

For the Croquettes:

3 Cups Mashed Potatoes-Homemade or Store-Bought  
(Use a basic recipe, that contains butter and milk, or cream)  
1 Large Egg, Beaten  
1/2 Cup Grated Parmesan Cheese  
1/2 Cup Sour Cream (if not already in your mashed potatoes)  
2 Tbs. Chopped Parsley  
1 Tsp. Onion Powder  
1 Tsp. Old Bay Seasoning  
1/4 Tsp. Cayenne Pepper  
1 and 1/2 Cups Lobster Meat, Cooked and Chopped  
1 Stick of Salted Butter, cut into Small Pieces  
Salt and Pepper to Taste

For the Dredge:

1 Cup Rice Flour  
3 Eggs, Beaten  
2 Cups Panko Bread Crumbs  
1 Tsp. Old Bay Seasoning  
Salt and Pepper to Taste

For the Creamy Tartar Sauce:

1/2 Cup Sour Cream  
1 Cup Mayonnaise  
1 and 1/2 Tbsp. Worcestershire Sauce  
Juice of 1/2 a Lemon  
1 Tbsp. Pickle Juice  
Salt and Pepper to taste

Optional Garnish:

Sea Salt  
Chopped Fresh Chives

Instructions:

- In large bowl, combine the potatoes, egg, sour cream, parmesan, parsley, Old Bay, onion powder, cayenne, salt and pepper
- Make the dredging station
  1. Rice flour, salt and pepper
  2. Beaten eggs, salt and pepper
  3. Panko bread crumbs and Old Bay seasoning
- Drege the cubes of butter in all three stations and put in freezer until ready to use
- Form potato into balls, approximately 2 Inches around

- Press an indent in center, and place lobster meat and dredged butter pieces
- Cover with more potato mixture and seal well with your fingers
- Dredge the balls in all three stations and keep chilled until ready to fry
- In medium pot, heat oil to 360 degrees, fry croquettes a few at a time, until golden brown, and allow to drain
- Sprinkle with sea salt and chives
- Combine ingredients for the creamy tartar sauce, and serve on the side or drizzled on top

4 Servings (3 Croquettes Each)