

## Potato Wrapped Deep Fried Lobster Tails

Serves 4

### Ingredients

Potato Wrapped Deep Fried Prawns  
4 x 4 ounce lobster tails, peeled, de-veined,  
4 Yukon Gold potato, peeled  
salt and pepper  
vegetable oil, for frying

### Directions

#### Potato Wrapped Deep Fried Lobster Medallions

Preheat the oil to 360 degrees.

Shred the potatoes into fine pieces on a Japanese mandolin or grate them on the fine side of a grater. Season the lobster tails with salt and pepper and then wrap each one in enough potato to cover it but so that you can still see the form of the lobster tail. Squeeze gently so that the potato holds together. Lower the lobster tails gently into the oil and fry until the potato wrapping is golden. Lift the lobster tails out of the oil with a slotted spoon or a spider and drain in paper towel for a moment. Season with coarse salt, slice into medallions, place on riced potatoes and serve immediately with the dipping sauce.

### Dipping Sauce

#### Ingredients

2 TB. Capers, small, chopped  
2 TB. Green Olives, stuffed with pimento  
2 TB. Cup Maui Onions, minced  
1 tsp. Dill Weed, fresh, minced  
1 Cup Light Mayonnaise, Best Foods  
1 each Lemon, Zest  
1 Tb. Lemon Juice  
4 Dashes Tabasco Sauce



A Man's Cookbook for "THE HERD"  
By Robert Sturm

### Dipping Sauce

Combine all ingredients together. Chill one hour before serving.