

Lobster Corn Fritters

Makes 12 to 14 Fritters; Serves 4 to 6

6 to 8 tablespoons (3/4 to 1 stick) unsalted butter
5 Scallions, thinly sliced
1 ¼ cups fresh corn kernels (2 to 3 ears)
12 ounces freshly cooked lobster meat
1 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon paprika
¾ teaspoon Old Bay seasoning
Kosher salt
2 extra-large eggs, lightly beaten
½ cup half and half

For the sauce:

2 teaspoons minced garlic (2 cloves)
½ teaspoon saffron threads
2 teaspoons sriracha chili sauce
1 tablespoon freshly squeezed lemon juice
2/3 cup good mayonnaise
Freshly ground black pepper

Melt 2 tablespoons of the butter in a medium sauté pan over medium heat. Add the scallions and corn and sauté for 3 minutes, until softened. Add the lobster and cook for 1 minute. Set aside.

Combine the flour, baking powder, paprika, Old Bay seasoning, and 1 teaspoon salt in a large mixing bowl. Make a well in the center and whisk in the eggs and half and half, stirring until the mixture is smooth, like a thick pancake batter. Stir in the corn and lobster mixture. (The batter may be made up to an hour ahead and refrigerated.)

For the sauce, place the garlic, saffron, sriracha, lemon juice, mayonnaise, ¼ teaspoon salt, and ¼ teaspoon pepper in the bowl of a food processor fitted with steel blade and puree until smooth.

To make fritters, heat 2 to 3 tablespoons of the butter in a large sauté pan over medium to medium high heat. For each fritter, drop 2 rounded tablespoons of the batter into the hot butter and cook for 2 to 3 minutes on each side, until golden brown and firm to the touch. Don't crowd the skillet if they won't brown evenly. Repeat until all the batter is used, adding butter as necessary. Serve the fritters hot with a dollop of sauce on the side.