



## I ONION WRAPPED KEAHOLE LOBSTER SALAD with MAUI ONION LOMI LOMI VINAIGRETTE Chef James McDonald ~ I'O and Pacific'O

### Serves 2

- |          |   |        |  |
|----------|---|--------|--|
| 1 – 2lb. | Keahole Maine Lobster,<br>steamed and chilled                               | 1 c.   | All purpose flour<br>Salt/Pepper, to season to taste |
| 1 each   | Large Maui Onion, peeled<br>Lomi Lomi Vinaigrette ( <i>recipe follows</i> ) | 1 - 8" | Bamboo or metal skewer<br>Assorted lettuce greens    |
| 4 c.     | Canola oil, to deep fry   |        |  |

### Method:

Remove the shell from the lobster tail, leaving the feather portion attached. Remove the claw and knuckle meat and reserve chilled. Cut an incision down the spine of the tail and remove the intestinal tract. Dry the tail with paper towel and set aside. Heat the oil to a temperature of approximately 360 degrees. While oil is heating, cut Maui Onion on a Japanese circular mandolin into long continuous strings. Roll lobster tail in flour, then roll onion string in flour and wrap the tail with onion. Insert skewer through the lobster tail and deep fry until onion turns golden brown, about one minute. Remove from oil and place on a paper towel and season to taste. Remove skewer and serve on a plate with salad, sauce, and lobster claws.



### **Lomi Lomi Vinaigrette**

1 c.	Maui Onion, julienne	2 oz.	Low salt soy
1/2 c.	Tomato, julienne	1-1/2 c.	Canola oil
1/2 c.	Hawaiian ogo, lightly chopped	1 Tbsp.	Ginger, minced
1/4 c.	Rice wine vinegar	1 Tbsp.	Garlic, minced
2 oz.	Mirin	2 Tbsp.	Shallot, minced

### **Method:**

Combine all ingredients together and reserve chilled.