



Lobster Sliders with Coconut-Orange Ginger Mustard Sauce

Yield: 8 sliders

Ingredients:

8 Phillips® Lobster Sliders
(8) 3" X 3 1/2" wonton wraps

Coconut-Orange Ginger Mustard Sauce

Yield: 1/2 c.

1 Tbsp.	Orange juice concentrate
1 tsp.	Coconut extract
1/4 c.	Sweet orange marmalade
1/4 c.	Dijon mustard
1 Tbsp.	Fresh lime juice
1 Tbsp.	Freshly grated ginger



Preparation Instructions:

1. In small bowl blend all sauce ingredients together. Chill until ready to serve, up to 48 hours.
2. Prepare sliders according to package directions.
3. Deep fry wonton wrappers in 350°F oil until crisp and golden brown, turning once during cooking. Wrappers are done when they float and stop bubbling in oil.
4. Serve sliders "open face" on a fried wonton wrapper, topped with 1 Tbsp. sauce and second wonton, if desired.