



Pan Roasted Lobster with Leek and Fine Herb Butter Sauce

Serves Two:

1 tablespoon soybean oil

Black Pepper

Two 1 1/2 lbs. lobsters, cut in half

3/4 cup brandy

1 tablespoon shallots, pureed

1 cup white wine

1/4 cup white wine vinegar

3/4 cup heavy cream

3/4 cup butter, unsalted, cold & cut into chips

1/4 leek, very finely diced & sautéed

2 tablespoons mixed herbs such as basil, tarragon, chervil, parsley, chives

2 tablespoons chili sauce

Method:

- 1. Heat a very large sauté pan to the smoking stage. It should be one that can be transferred to an oven. A roasting pan can be used.**
- 2. Add the oil and place the lobsters in, shell side down.**
- 3. Sear the lobsters for about 30 seconds, then take the pan away from the stove and add the brandy. Return it to the stove and ignite the brandy. STAND BACK because there will be a big fire. Then place the whole pan in a 450 degree oven for about 5-10 minutes.**
- 4. Meanwhile, in a small pot, reduce the shallots, wine and wine vinegar to 2 tablespoons.**
- 5. Add the cream and reduce that until it coats the back of a spoon.**
- 6. Add the leeks, herbs and the chili sauce.**
- 7. Reduce the heat to low and whisk in the butter a little at a time.**
- 8. Season with salt & pepper.**
- 9. To serve, spoon some of sauce onto your plates and then place the lobster on the sauce.**

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