

# LOBSTER & THAI SPICY RICE DISH

## BOILED LOBSTERS WITH THAI SPICY SAUCE

### INGREDIENTS

- Live lobsters, 1 per person
- A large pot of salted water
- Original Marinade Seasoning
- Butter for dipping (optional)
- Bread for dipping into the lobster-infused butter (optional)



### HOW TO BOIL LOBSTER

- First consider the size of your pot for boiling the lobsters. An 8-quart pot will easily take one lobster, a 16-quart pot, 2 or 3 lobsters. If you are cooking a lot of lobsters, you'll either need to cook them in stages or have more than one pot of water boiling.
- Should you remove the bands that are holding the lobster claws closed? By all means, keep the bands on while you are storing the live lobsters. Some people take them off right before dropping them in the pot because they say that the rubber imparts an off taste to the lobster if you leave them on. I'm somewhat of a scaredy-cat (and I value my fingers) so I usually leave them on. If you are cooking lobster for the first time, I recommend keeping the bands on.
- Bring a large pot of water to a boil: Fill a large pot 3/4 full of water. Add 2 tablespoons (add more as needed) of Original Marinade Seasoning for every quart of water. No need to add salt (optional). The water has great flavor. Bring the water to a rapid boil.
- Lower the lobsters into the pot: Grasp the lobster by the body and lower it upside down and headfirst into the boiling water. Continue to add the live lobsters to the pot in this manner. Cover the pot.
- 3 Boil lobsters for 10 to 20 min, depending on size: Note the time at which the water comes to a boil again. From that point, boil the lobsters for 10-20 minutes or longer, depending on the size of the lobster. 10-13 minutes for 1 lb lobster, 12-18 minutes for a 1 1/2 pound lobster, 18-23 minutes for a 2-3 pound lobster. The lobsters should be a bright vivid red color when done.
- Note that larger lobsters will turn bright red before they are finished cooking, so you do want to time your cooking, and not just go on color alone.
- Unlike with fresh scallops or fish that you can eat raw (think sashimi), you don't want to eat raw or undercooked lobster. Translucent undercooked lobster meat really doesn't taste good. It needs to be opaque through and through. If you cook it too long, the meat will get rubbery, so keep an eye on the time.
- Remove lobsters from pot to drain: Remove the lobsters from the pot with tongs and place on a plate to drain and cool.
- Ready to serve with delicious Asian dipping sauce. Make it a great meal with steam rice.

### Southeastern Asian Dipping Sauce for Lobster:

Fish Sauce = 1 cup, Sugar =  $\frac{3}{4}$  Cup, Palm Sugar =  $\frac{1}{2}$  Cup, Lemon or Lime (fresh squeezed) = 1 Cup  
Chili and Garlic = 1 Cup

Instructions: Chop up chili and garlic into small pieces. In a bowl, add all ingredients together. Ready to serve. Refrigerate sauce. Good up to 3-4 weeks.