

Steamed Lobster Dinner

Serves 4:

Ingredients

4 1 3/4 pound lobsters
sea salt
half sheet nori (seaweed), optional
1 bottle of beer

1 1/2 sticks unsalted butter

2 dozen oysters

Spicy Cocktail Sauce:

1/4 cup ketchup
1 tablespoon prepared horseradish
1 teaspoon worcestershire sauce
few drops hot sauce
1-2 tablespoons chili paste, like Sambal Oelek
lemon and lime juice

corn on the cob, shucked

Preparation

Special Equipment: 12 Quart Stock Pot, or 2 Smaller Pots

Fill pot(s) with about 4 inches of water.

Add a few tablespoons of sea salt, a half sheet of nori (if using), and the beer.

Bring liquid to a boil and add lobsters to the pot head first.

Lower heat so water maintains a simmer.

Cover and steam for about 15 minutes, a little longer for bigger lobsters.

Make sure to move lobsters around in pot as they cook.

Slowly melt a stick and a half of unsalted butter in a small saucepan over low heat.

Rinse oysters and place in freezer for a few minutes.

Put on protective gloves and with a sharp oyster knife, dig knife tip into pointy end of oyster.

Turn blade of knife to "pop the top" of oyster shell.

Once shell cracks open, slide blade along edge to separate top from bottom.

Carefully scrape oyster from muscle holding it to shell.

Don't tip the shells or you'll lose all that wonderfully briny liquor.

Make the Spicy Cocktail Sauce: mix ketchup with horseradish and worcestershire sauce.

Add a few drops of hot sauce, and a tablespoon or two of spicy chili paste, like Sambal Oelek.

Add lemon and lime juice to taste.

Squeeze fresh lemon over the oysters and top with the cocktail sauce.

Slurp away!

To cook corn perfectly every time, bring a pot of water to boil.

Add shucked corn cobs, bring water back to boil, then immediately turn off heat and cover.

Time for 6 minutes, remove corn and serve.

Plate lobsters, and serve with a ramekin of melted butter and a half lemon.

Serve corn alongside.

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