

Stuffed Lobster

Serves 4

Adapted from Rick Bayless

- 4 Whole lobsters
- 2 Tb Olive oil
- 1 large white onion, diced
- 12 oz tomatoes, diced
- 2 – 3 poblanos or other peppers, diced
- 4 garlic cloves, finely chopped
- 2 oz butter
- 4 oz Mexican melting cheese

Cook the lobster: Fill a large pot about halfway with water and bring to a boil over high heat. When the water is boiling, lower two lobsters into the pot head first. Once submerged, cover the pan and cook for 8 minutes. Carefully remove and repeat with the other 2 lobsters.

Once the lobsters are cool enough to handle, twist off the claws and knuckles and remove the meat. Cut off the legs. Using a large, sharp knife, split the lobster lengthwise down the center from the underside, being careful not to cut all the way through. Discard everything from the top section. Remove tail meat and chop roughly (along with the meat from the claws, knuckles, and legs). Set aside.

Make vegetable filling: Heat oil in a large skillet over high heat. Add onion, tomatoes, and poblanos and season with salt. Cook, stirring occasionally, until there is no liquid in the pan and the vegetables are soft (about 15 minutes). Add the butter and garlic and cook until the butter is fully melted. Turn off the heat and stir in the chopped lobster meat. Divide the filling between the lobster shells. Sprinkle cheese on top.

Heat oven to 425 degrees or light a medium-hot fire in a charcoal grill. Cook the lobsters until the cheese is melted and serve immediately.