



RECIPE

Boiled Lobster & 3 Dipping Butters

Recipe Created For	Main Ingredient
11.4 L Stockpot	Seafood
Cook Time	Serving Size
Under 2 Hours	4

RECIPE NOTES

Lobsters are fascinating, brightly-hued crustaceans. Once cooked and cracked open, seafood lovers are rewarded with a unique and delicious flavour and texture combination. Homemade butters, prepared with fresh herbs and spices, will transform your lobster feast into one for the holiday history books. Look no further than our versatile [Stockpot](#) to boil lobsters before the big dinner reveal.

INGREDIENTS

- ¼ cup (60 ml) kosher salt
- 4 live lobsters, about 1 ½ lb (675 g) each

Garlic-Saffron Butter

- 2 tbsp (30 ml) lemon juice
- 1 large garlic clove, peeled and finely grated
- 1 generous pinch saffron threads
- ¾ cup (180 ml) unsalted butter, diced
- 1 tbsp (15 ml) chopped chervil
- 1 tbsp (15 ml) chopped basil

Champagne-Vanilla Cream

- 1 cup (250 ml) Champagne
- 2 large strips pink grapefruit zest
- 1 tbsp (15 ml) pink grapefruit juice
- 1 shallot, peeled and finely chopped
- ½ vanilla bean, split lengthwise and seeds scraped
- 2 tarragon sprigs
- ½ cup (125 ml) 15% cooking cream
- ¼ cup (60 ml) unsalted butter, diced
- 1 tbsp (15 ml) chopped chives

Ginger-Cilantro Butter

- ½ cup (125 ml) unsalted butter, softened
- 1 tbsp (15 ml) ginger, peeled and finely chopped
- 1 tbsp (15 ml) fish sauce
- 2 tsp (10 ml) brown sugar
- 1 green onion, thinly sliced
- 2 tbsp (30 ml) cilantro, finely chopped
- 1 tsp (5 ml) sambal oelek

- 1 tsp (5 ml) lime zest
- 1 tsp (5 ml) lime juice

Boiled Lobster with 3 Dipping Butters



INSTRUCTIONS

Fill a [11.4 L Stockpot](#) with cold water and add the salt. Bring to a boil. Plunge the lobster into the pot, head first. Cover the pot and bring back to a boil. Cook for 9 minutes. Carefully remove the lobster from the pot and set aside until cool enough to handle. Shell the lobster and set the meat aside to serve with your choice of butters.

Garlic-Saffron Butter

In a [Saucier](#), warm the lemon juice, garlic and saffron over medium heat until simmering. Add the butter a few pieces at a time, whisking until melted. Remove from the heat. Season to taste with salt and pepper. Keep warm. When ready to serve, transfer to a [Ramekin](#) and stir in the fresh herbs.

Champagne-Vanilla Cream

In a [Saucier](#), heat the Champagne, grapefruit zest and juice, shallot, vanilla pod and seeds, and tarragon over medium heat. Simmer until reduced by half, about 10 minutes.

Add the cream and simmer until the sauce coats the back of a spoon, about 10 minutes. Remove from the heat. Remove the grapefruit zest, vanilla pod and tarragon. Gradually whisk in the butter. Season to taste with salt and pepper. Garnish with the chives.

Ginger-Cilantro Butter

In a [Saucier](#), melt 2 tbsp (30 ml) of the butter over medium heat. Add the ginger, fish sauce and brown sugar. Cook gently until the brown sugar is melted and the ginger is softened, about 2 minutes. Let cool slightly.

In a bowl, whisk the remaining butter with an electric mixer until very smooth. Add the cooled ginger mixture and whisk to combine. Refrigerate for 15 minutes. Whisk again until light and airy. Whisk in the remaining ingredients. Season to taste with salt and pepper.

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