

Maine Lobster



Recipe by Amber

Penney Farms Princess

INGREDIENTS

4 1 ½ lb live Maine lobsters

salt

1 stick unsalted butter, melted

INSTRUCTIONS

Add a few inches of water to a very large pot, and bring the water to a boil over high heat.

Heavily salt the water like you would if you were cooking pasta. The water should taste like the sea.

Add the lobsters to the boiling water, and cover the pot.

Steam the lobsters for about 12-15 minutes until the meat is cooked through and the shells are bright red.

While the lobsters cook, melt the butter and pour into small individual dishes for dipping.

Remove the lobsters from the pot with tongs, and place them on a platter.