

Steamed Garlic Lobster

(June)

Yield: 4 – 6 servings
Prep Time: 20 minutes
Cook Time: 12 minutes
Difficulty: Moderate

Garlic sauce

¼ cup chopped garlic
¼ cup chopped shallots
2 tablespoons oyster-flavored sauce
2 tablespoons soy sauce
2 tablespoons Chinese rice wine or dry sherry
1 tablespoon sugar

4 lobster tails
4 oz dried bean thread noodles (cellophane noodles), soaked in water to soften
3 tablespoons cooking oil

Garnish

2 tablespoons chopped green onion
2 tablespoons chopped cilantro

Combine garlic sauce ingredients in a small bowl, set aside. Cut lobster tails in half lengthwise; if there is a dark vein, remove and discard it. Drain bean thread noodles; cut into 2-inch lengths. Arrange noodles evenly on a heat-proof plate. Nestle lobster tails on top of bean thread noodles. Spoon garlic sauce over lobster and noodles. Steam over high heat until lobster is done, about 8 minutes. Meanwhile, heat oil until smoking. Drizzle hot oil over lobster and serve. Garnish with green onion and cilantro.

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