

BROILED LOBSTER TAIL



Ingredients

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| 2 | Lobster Tails (10 oz each) |
| 1/4 cup | Salted Butter (melted; 1/2 stick) |
| 2 cloves | Garlic (crushed) |
| 1/2 tsp | Smoked Paprika |
| 1 pinch | Cayenne Pepper |

Preparation

1. If tails are frozen, thaw them overnight in the fridge, or in a bag submerged in cold water on the counter for about 30 minutes.
2. Preheat the oven to Broil (500 degrees F or 260 degrees C). Rinse the defrosted lobster shells. Set the oven rack such that lobster tails placed on a baking sheet would be 4 to 5 inches away from the broiler.
3. Butterfly the lobster tails. Using kitchen shears, cut down the center of the shell lengthwise, starting from the end opposite the tail fins, continuing down until you reach the tail but without cutting the tail. You want to cut through the top of the shell, but don't cut through the bottom shell. Use your thumbs and fingers to spread open the shell on top, then gently pull the lobster meat upward, separating it away from the bottom shell, leaving the end attached to the tail fin intact. Slightly push together the empty shell underneath and place the row of meat on top. Place the butterflied lobster tail onto the baking sheet.
4. In a small bowl, whisk together the melted butter, garlic, lemon juice, smoked paprika, and cayenne. Brush the butter mixture over the lobster meat.
5. Broil the lobster tails until the meat is opaque and lightly browned, about 1 minute per ounce of individual tail. (For example, broil for 10-ounce lobster tails for 10 minutes.)

SAFFRON RISOTTO



Ingredients

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| 28oz | Chicken Stock |
| 1 tbs | Vegetable Oil |
| ½ | Onion, finely chopped |
| 1 cup | Arborio Rice |
| 1 pinch | Salt |
| 1 cup | White Wine |
| 1tbs | Saffron |
| ½ cup | Unsalted, cut into small pieces |
| ¼ cup | Grated Parmigiano-Reggiano |

Saffron Risotto

1. Bring chicken stock to a low simmer over medium heat in a medium pot.
2. Heat oil in a medium saucepan over medium heat for 1 minute. Cook onion until translucent, about 3 minutes.
3. Add rice and a pinch of salt. Sauté until rice is translucent, 1 to 2 minutes.
4. Add wine and saffron; bring to a simmer, stirring, until rice has absorbed most of wine. Add 2 ladles of stock to rice; simmer, stirring, until rice has absorbed most of stock.
5. Continue adding stock at intervals, allowing rice to absorb it before adding the next ladleful. Cook until rice is creamy and a little "loose."
6. Stir in 1 tablespoon of the butter. Turn off heat. Stir in grated cheese. Cover and let sit 2 minutes.

DRUNKEN STRAWBERRIES



Ingredients

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| 2lbs | Fresh Strawberries (About 20) |
| 1 bottle | Prosecco Champagne |
| ½ cup | Sugar |

Drunken Strawberries

1. Wash strawberries thoroughly and let air dry or pat dry with towel. Place strawberries in a large bowl. Pour over champagne to completely cover strawberries. Cover with wrap or foil and refrigerate to let the strawberries soak up the champagne for at least 1 hour, or overnight.
2. When ready to serve, drain in a colander and thoroughly pat strawberries dry with paper towels. Optional (Save champagne to drink).
3. Roll strawberries in sugar and serve.