



DATE NIGHT LOBSTER serves 2

We typically place fresh caught lobster halves in the oven at 350 for 5 minutes to prep. We remove and then drain any accumulated liquids and proceed to stuff the head cavity with a savory bread stuffing- (sautéed onions in butter with seasoned stuffing mix works well) We broil them on the half shell with citrus butter until golden brown. (Place foil over stuffing midway) so it won't burn. The following dish is a sumptuous variation that's sure to impress your special 'date night' someone.

Ingredients

1 T virgin olive oil	dash of Creole seasoning
2 cloves finely chopped garlic	½ c half and half
1 ½ t. dried tarragon	1 egg
2 oz. dry red wine	Progresso bread crumbs
1 stick (4oz) butter	

METHOD

1. Sauté garlic and tarragon in olive oil until transparent.
2. Add wine and reduce the liquid until it has evaporated.
3. Add butter and set aside.
4. Whisk egg with half and half.
5. Remove raw lobster from its shell.
6. Dip meat first into the egg mixture and then into the bread crumbs.
7. Place in a small casserole dish. Stir butter so that tarragon is well distributed and pour over the lobster
8. Bake at 350 4-8 minutes watching out to make sure the crumbs do not burn.

