

Lobster Steamed with Lemon Recipe

(Chinese Recipes)

Ingredients: Serves 4

One 2-pound lobster

For the marinade:

1 whole fresh lemon, ends cut off, sliced into thin rounds

2 tablespoons Chinese white rice wine or gin

1 tablespoon soy sauce

2 tablespoons Sichuan Peppercorn oil or peanut oil

½ teaspoon salt

1 tablespoon sugar

Pinch freshly ground white pepper

1 teaspoon ginger juice

2 tablespoons finely julienned fresh ginger

2 scallions, white parts only, cut into 1½-inch lengths and julienned

6 sprigs fresh coriander (cilantro), for garnish

Method:

Have your fishmonger kill the lobster or kill it yourself. Hold the lobster head, and with your other hand plunge a boning knife into the chest cavity and cut back to the tail. Pull apart firmly.

Remove the vein and inedible interior black pouch. Then, with a cleaver, cut the body in half lengthwise. Cut the head and claws off. Cut the tail section into bite-sized pieces and cut the claws and head into pieces. Combine the marinade ingredients and reserve. Place the lobster and marinade in a steamproof dish and mix together. Sprinkle with the ginger and scallions, cover, and steam for 20 minutes or until the lobster shells turn red and the lobster meat turns white. Turn off the heat, garnish with coriander, and serve in the steamproof dish.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]