

## **Lobster with Savory Sauce Recipe**

(Kung Phao Recipe)

**Ingredients:** Serves 4

4 medium-sized lobsters

1½ tablespoons chopped garlic

1 tablespoon sugar

½ teaspoon salt

½ cup hot water

½ tablespoon chopped chilies

1 teaspoon chopped fresh coriander

2 tablespoons lime juice

banana leaf (or foil)

**Method:**

Clean the lobsters, wrap each in banana leaf and tie well. Grill over a charcoal fire about 15 minutes. Serve with the sauce. Heat the sugar and water in a saucepan over low heat, stirring until the sugar is dissolved. Turn off the heat, add the salt and stir well. Remove from heat and allow to cool; then add the rest of the ingredients and mix thoroughly.

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