



# Steamed Lobster

## Ingredients

- 2 1-pound whole uncooked Florida lobsters, fresh or frozen
- 3 tablespoons salt
- clarified butter

## Preparation

Thaw lobsters if frozen. In a 6-quart saucepan, bring 3 quarts of water and salt to a boil. Place lobsters in boiling water; cover and return to boiling point. Reduce heat; simmer 12-15 minutes. Larger lobsters will take a little more cooking time. Drain; rinse with cold water for 1-2 minutes. Split and clean lobsters. Serve with clarified butter.

## Yield

2 servings



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