



# LOBSTERMANIA EXTRAVAGANZA

*'Community Through Cooking'*

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## INGREDIENTS:

- 2 whole lobsters
- 9 Argentinean shrimp
- 2 shallots, chopped
- 3 cloves garlic, chopped
- 3 tbsp butter
- 4 tbsp olive oil
- 2 handfuls arugula
- 2 cups water
- 12 oz angel hair pasta
- garlic salt
- parmesan cheese

## RECIPE:

Welcome to Lobstermania. A New Buffalo Labor Day seafood tradition that inspired a very tasty BYT recipe. Shout out to my Aunt Marge for teaching us a new dish that we'll definitely be doing again come this time next year!

Start by cracking the shells of your two lobsters and removing the meat (remember to scoop out any junk still left in their digestive tract). Deshell the shrimp and place both crustaceans in a bowl.

Next, take the leftover lobster shells and drop them in a saucepan with the two cups of water. Bring it to a simmer and cover, allowing the flavors from the shells to marry with the water while you shred your shrimp and lobster into meaty chunks. Then, boil some water in a large pot and add your pasta.

In a separate saucepan, sauté your chopped garlic & shallots in the olive oil for about 4 minutes. Add your lobster & shrimp to the saucepan along with the butter, arugula and some garlic salt. Cook the combination for an additional 5 minutes.

After your water has reduced to about a cup, remove the shells with a strainer and pour the remaining water into the saucepan with the shrimp & lobster. Drain the pasta and then slowly begin scooping in the angel hair. Once everything is combined, serve with a sprinkle more of garlic salt. You can add some grated parmesan on top; just don't let your Italian grandmother see you mix seafood with cheese. Enjoy!

-Al

