



LOBSTERCARGOT

'Community Through Cooking'

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INGREDIENTS:

Lobstercargot

- 2 cooked lobsters, shelled & deveined
- ½ lb garlic butter
- ¼ lb cambozola black label, sliced
- ¼ lb brie, sliced
- ¼ lb parmigiano reggiano, shaved
- 1 tbsp parsley, chopped

Garlic Butter

- 1 lb butter, softened
- 1 head garlic, crushed
- ½ shallot, chopped
- 2 tsp chili oil

Garlic Bread

- crostini, sliced
- ½ lb garlic butter

Garnish

- lemon slices

RECIPE:

For Labor Day Weekend this year, we returned to New Buffalo, MI for Lobster Mania Part 2. Returning home with our two beautiful lobsters my aunt suggested this twist on escargot. The result... a garlicky explosion of seafood & cheese with each and every bite.

First, create the garlic butter by blending the butter, garlic, shallot & chili oil in a food processor. Set aside. Next, chop up your lobster meat into bite-sized chunks. Toss the chunks in a few tablespoons of the garlic butter until evenly coated. Place the chunks in your escargot plate or oven-safe dish.

Then, add a thin layer of the garlic butter on top of your lobster, on which the cheese will be placed. Top off the butter and lobster chunks with your cheeses, forming three separate sections. Garnish your dish with the parsley.

Spread the excess garlic butter on your slices of crostini. Place both your lobstercargot and buttered crostini in the oven at 500 °F until the cheese is bubbling and the bread has been toasted to a golden brown; this usually takes 8 to 10 minutes.

Remove the lobstercargot and bread from the oven and serve with lemon slices for a citrus kick. Enjoy!

-Alex

