

LOBSTER EGGS BENEDICT

JOSEPH A JOHNSON

INGREDIENTS FOR 6

2 Dozen Eggs

6 Lobsters

2 Lbs Butter

6 English muffins

2 Large Tomato

1 Bunch Chives/Scallions

1 TBSP Dijon Mustard

2 Cups Rice Flour

8 oz Seltzer/Soda Water

Garlic/Garlic Powder

S+P to taste

Oil to Fry

PREPARATION

Steam Lobsters for 6-8 minutes

Splits Tails and Remove Claw and Knuckle Meat

Toast English Muffins

Fry 1 Dozen Eggs Sunny with S+P to taste

Sautee Tails in Garlic Butter, S+P to Taste

Thinly Slice Tomato into 12 Slices

Dredge Claws in Rice Flour, Garlic Powder, S+P, and Seltzer then Fry to Crisp

Finely Dice Chives/Scallions

HOLLANDAISE

Melt 1 ½ Lbs Butter with Lobster Shells

Strain through Mesh Screen

Separate 1 Dozen Egg Yolks

Add to Blender on Low with Knuckle Meat

Add TBSP Dijon

Slowly add Melted Butter until Light and Fluffy

ASSEMBLY

Plate 2 English Muffin Halves

Add Slice of Tomato on Each

Place Lobster Tail Next

Lay Sunny Eggs Over Tails

Smother in Hollandaise

Finish With Fried Claws

Garnish With Chives/Scallions

ENJOY!!!