



Crispy Lobster Tail with Warm Lobster Vinaigrette

Take advantage of the lobster glut--while you still can

Makes 6 servings

Lobster:

6 boiled or steamed lobsters
4 basil leaves, finely chopped
8 tablespoons (1 stick) unsalted butter, melted
2 shallots, finely chopped
1 cup panko (Japanese bread crumbs)
Salt and pepper

Vinaigrette:

4 tablespoons unsalted butter
2 ounces extra-virgin olive oil
½ cup Sun Gold or cherry tomatoes, halved
2 tablespoons finely chopped chives
2 tablespoons finely chopped parsley
Juice of 1 lemon
1 tablespoon white wine vinegar

1. Preheat the oven to 400°. Separate the lobster tails from the bodies and split the tails down the back. Remove the claw and knuckle meat (reserve lobster shells and body for another use).
2. In a small bowl, combine the basil, shallots and butter; season with salt and pepper. Brush the mixture on the lobster tails and coat with toasted panko. Bake the tails for 6 to 8 minutes.
3. Preheat the broiler. Broil the tails until the panko is golden brown, about 30 seconds.
4. Meanwhile, make the vinaigrette: Heat a skillet. Add the butter, olive oil, tomatoes, chives, parsley, lemon juice and vinegar. Season with salt and pepper. Reduce the sauce by a quarter. Add the claw and knuckle meat and simmer until cooked through.
5. To serve, place one lobster tail, two knuckles and two claws in a bowl and top with 2 tablespoons of the vinaigrette. Repeat with the remaining lobster and vinaigrette and serve.