

6 delicious dishes from lobster and how to prepare

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1. Grilled lobster with cheese

Step 1: Wash the shrimp, then cut along the length of the spine, leaving the head and tail. Cut shrimp flesh into small squares. Separate shells and shrimp bricks.

Step 2: Heat the pan, add the butter, garlic and onion into the aromatic. Then stir fry shrimp shells.

Step 3: Put the washed mushrooms, cut into the island with shrimp shells for about 10 minutes. Then add some white wine and seasoning (salt, pepper).

Step 4: Break the lobster bricks with the cream of fresh milk, then add to the boiling mixture.

Step 5: Put the lobster meat on the plate, then pour the stir-fry mixture on top, then sprinkle cheese on top.

Step 6: Turn on the oven 300 degrees C, baked shrimp for about 15 minutes is cooked.



2. Steamed lobster with beer

Step 1: Put the beer in a pot mixed with a little salt, then pour the washed lobster into. Note beer must be flooded with shrimp, then soak for half an hour to 1 hour.

Step 2: Take the lobster out and steam in water with beer soaked in shrimp for about 20-30 minutes.

Note: If you want a new flavor for the dish, we can replace beer with fresh coconut water.



3. Grilled lobster with garlic butter

Step 1: Wash the prawns, get the black thread using a sharp knife to split the shrimp.

Step 2: Pureed garlic, minced lemon juice (2 fruits), minced parsley. Lettuce, radish washed, drained.

Step 3: Add the butter to a hot pan to melt and then mince the garlic until fragrant. Add lemon juice, salt and pepper, and parsley to taste.

Step 4: Put the lobsters in a large bowl, sprinkle the sauce.

Step 5: Open the oven at a temperature of 200 degrees Celsius, for lobsters in the grill for about 15 minutes.



4. Grilled lobster every

Step 1: Lobster put in water for 10 minutes to reduce salinity.

Step 2: Put the lobster on the charcoal grill to grill. Note, fan evenly to the fire evenly, grill the top of the lobster first and often back to avoid burning.



5. Roasted lobster with salt

Step 1: Lobster washed, using scissors to get black thread.

Step 2: Wait for the shrimp to drain, roll over the flour, then put in a pan of hot oil fried with gold.

Step 3: Add 1 teaspoon of salt, 3 teaspoons of seasoning seeds, 1 teaspoon of sugar, 1/2 teaspoon of chili powder, 1/2 teaspoon of five flavors, 1/2 teaspoon ground pepper into a mixing bowl.

Step 4: Cut the onions, garlic and chili into pomegranate seeds. Put the pan on the stove, add some cooking oil later to add these spices to the aromatic.

Step 5: Stir the shrimp and spices into a pan with high heat so that the shrimp will absorb the seasoning.

Step 6: Put the shrimp in a dish lined with salads, sliced tomatoes. Roasted lobster with salt and lime pepper sauce.



6. Lobster porridge

Step 1: Wash the lobster.

Step 2: Rice after roasting, put in water again. Put rice in water for 2 hours so the rice is soft. Then, add the rice and water to the pot and boil for about 2 hours.

Step 3: Take another pot of boiling water, put the lobster in and boil for about 15 minutes, then remove the cooked lobster, remove the meat, put the shrimp shell and shrimp broth into the pot of porridge is cooking.

Step 4: When the porridge is soft, taste it (fish sauce, soy sauce, sesame oil) and eat it, then remove it and remove the shrimp shells.

Step 5: Remove the shrimp meat and fry it with fried shallots. When stir-fried with a little strong liquor for quick burning, keep the sweetness of shrimp.

Step 6: Put the pot of porridge to reheat, stir fry shrimp with a little re-leaf, chopped scallions and some pepper.



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