



Lobster Tacos

(Serves 4)

2 – 1/5 lb lobsters; cooked and meat removed from shell and chopped into large pieces
1 c black bean puree; hot
1 avocado; sliced and seasoned with salt
16 small flour tortillas; kept warm
1 c chile de arbol salsa (A*)
cilantro leaves garnish
2 tbsp butter
1 lime; halved

In a small saucepan warm the butter to a warm liquid state and add lobster pieces. When lobster is warm, remove from pan and place onto paper towels to remove excess butter. Season with salt, squeeze a little of the lime juice on top and keep warm. Meanwhile place four warm tortillas onto four individual serving plates and top with bean puree, then lobster, then salsa. Top each taco with an avocado slice and cilantro sprig. Serve immediately.

(*A) Chile de Arbol Salsa

1 tsp canola oil
½ small white onion; diced
2 ea garlic cloves; chopped
2 ea chile de arbol
4 ea black peppercorns
1 tbsp tomato paste
1 c chicken stock
½ c heavy cream
salt to taste

In a large saucepot bring the canola oil to medium high heat. Add the garlic and onions and sauté until onions are translucent. Add the chile de arbol and toast an additional minute. Add the tomato paste and toast one more minute, or until tomato paste is lightly caramelized. Add the peppercorns, chicken stock and cream and bring to a boil. Reduce to a simmer and cook for

10 minutes. Remove from the heat, place into a blender and blend on high until very smooth. Adjust seasonings with salt. Strain sauce through a fine strainer and reserve.