



Key Lime Butter Poached Lobster Tails

Serves 1

Ingredients:

- 2 tsp. Shallots , minced
- 3 Tbsp. Fresh Key Lime Juice
- 1 Tbsp. Heavy Cream
- 4 oz. Unsalted Butter , cut into small cubes
- 3 halves Lobsters Tail, cut in half, shell removed

Directions:

1. Put shallots in small sauce pan over medium heat. Add key lime juice.
2. Simmer until most of key lime juice has evaporated.
3. Whisk in heavy cream.
4. Whisk in butter one cube at a time making sure each cube is melted before adding the next. Lower heat if necessary.
5. Turn heat to low and add lobster tails. Poach lobsters in sauce until cooked through.