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Lobster Tacos

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 3

Ingredients:

3 Mission® 6" Blue Corn Tortillas (10612) , preheated

1 Spiny Lobster Tail, boiled

4 oz. Beurre Blanc Sauce (see Related Recipe) or

Reisling Wine

3 oz. Fresh Cilantro , chopped

4 oz. Papayas , diced

Directions:

1. On high heat, bring a large pot of water to a boil.

2. Place live lobster in boiling water for 2–3 minutes.

3. Crack open shell, remove meat and cut into medallions.

4. Flash heat both sides of Mission® Blue Corn Tortillas on hot grill.

5. Place lobster meat on blue corn tortilla. Top with cilantro and papaya.

6. Drizzle with Beurre Blanc Sauce and serve.



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Beurre Blanc Sauce

Serves 1

Ingredients:

6 oz. Shallots , minced
8 oz. White Wine
32 oz. Heavy Cream
4 oz. Butter

Directions:

1. In a medium saucepan, reduce shallots and white wine until almost dry.
2. Add cream and reduce again by one-half.
3. Whisk in butter.
4. Hold warm.