

## LOBSTER COCKTAIL

Ingredient	UNIT	AMOUNT	EXTENSION	PREPARATION
lobster tail	ea.	2	\$0.00	\$0.00 split and cleaned
plum tomatoes	lb.	2	\$0.00	\$0.00 cored and cut in half
olive oil	oz	6	\$0.00	
scallions	bch.	1	\$0.00	slice fine
Thai chili pepper	ea.	1	\$0.00	cut in half

### HOW TO:

Slice the lobster tail into bite size peaces hold in metal bowl.

Place the tomato halves on a baking pan with 2 inch sides toss with oil and chili

Arrange the tomatoes skin side upon the pan evenly spaced

"roast the tomatoes in a 375 dg. Pre-heated oven for 15-20 min, until they start to brown nicely."

Remove the tomatoes from the oven and pull off the skins.

Put EVERYTHING remaining on the roasting pan on top of the lobster while it is still very hot, stir and let set in a warm place until the lobster is cooked through

Mix in scallions to finish and season with salt and pepper