

Lobster Roll Tacos

Ingredients:

- 2, 5 oz. lobster tails
- 1 tsp. white vinegar
- 4 Tbs. butter
- 1/2 tsp. Old Bay seasoning
- 1 tsp. lime zest
- juice from 1/2 of a lime
- 1 Tbs minced shallots
- 2 Tbs scallions, chopped
- 2 Tbs fresh cilantro, chopped

In a large sauce pan, add enough water that will cover lobster tails. Add vinegar and heat water over medium-high heat. When water comes to a boil, place lobster tails in pan. Let boil for about 6 to 7 minutes, until shells turn bright red and meat is tender when pierced with a fork. Remove tails and submerge in an ice bath to stop the cooking, for about 5 minutes. Carefully remove meat from tails and cut into bite-size pieces. Set aside.

Meanwhile, in a large skillet, heat butter and Old Bay seasoning over medium heat. After the butter is melted, add lime zest, juice, and shallots. Cook for 2 minutes or until shallots are tender. Add lobster to skillet and gently stir until lobster is heated through. Remove lobster with a slotted spoon and place in taco shells. Top with desired amount of butter sauce and sprinkle each lobster taco with scallions and cilantro. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Life's a beach! Relax and eat more lobster." - Anonymous