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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Lobster Tails in Champagne Sauce

Lobster is one of those exotic dishes that I almost never make at home, but love when somebody else makes. Jill found some tails on sale for Valentine's Day, so I thought I would try a recipe I've had around for a while. The addition of a Champagne sauce really helps it feel like a meal for a special occasion, but preparation is pretty easy & leaves plenty of time to work on a nice side dish to go with it.

3 lobster tails, 4-6 oz each	3/4 teaspoon salt
2/3 cup Champagne	2/3 cup whipping cream
2 scallions, minced	4 tablespoons unsalted butter

1. Rinse the lobster tails under running water. In a medium skillet, combine lobster, champagne, scallions, and salt. Heat to boiling. Reduce heat, cover, and simmer for 12-15 minutes.
2. Remove lobster from skillet and wrap in foil to keep warm.
3. Add cream to sauce in skillet. Boil quickly until reduced to about 1/3 cup.
4. Reduce heat again and beat in butter with a wire whisk 1 tablespoon at a time until smooth.
5. Remove lobster from shells and slice into medallions. Place on serving plate and spoon sauce over them.

Makes 2 servings

Notes:

1. Using *unsalted* butter is important. The salt in step #1 is plenty for the dish.
2. If you're looking for another way to make this a special meal, try making the Champagne Risotto from the September 2006 newsletter as a side dish. You'll already have the Champagne open.... You can find the old recipe at http://www.kenmayer.com/newsletter_archive. Even making both recipes, you'll have plenty of Champagne left over. You can cook with the cheap stuff with no problem, but think about spending a little bit more to get something you'll enjoy drinking, too!



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