

JOINT
CONGRESSIONAL
COMMITTEE
ON
INAUGURAL
CEREMONIES



Fifty-Seventh
Presidential Inauguration
January 21, 2013

Lobster Tails

Served at the Inaugural Luncheon, 2013

Ingredients

- 4 each lobster tails, 4oz.
- 1/4 tablespoon kosher salt
- 1 gallon water
- 1/2 teaspoon white wine
- 3 each star anise
- 2 cups mirepoix, (medium, 1/4 inch dice of carrot, celery, onion and leek)
- 1 each large bowl of ice water

Preparation

1. Combine all ingredients (except lobster) in an 8 quart pot and bring to a boil.
2. Place lobster tails in a another 8 quart pot and carefully pour boiling liquid over lobster tails and allow to steam for approximately 6 minutes.
3. Remove tails from liquid and place in ice water for 5 minutes to stop the cooking process. Remove tails from ice and begin to remove lobster meat from the shell.
4. Cut each lobster tail into 6 large pieces, place in oven safe dish and add 2 tablespoons of water to dish and cover with lid or foil. Refrigerate until ready to serve.
5. Reheat lobster at time of service by placing it in a 170° F oven for approximately 15 minutes.

Additional Information

Course:

Servings: 4 servings