

INGREDIENTS

- (2) 2.5 lb. lobsters
- 6 cups diced onions
- 3 cups diced celery
- 3 cups chopped carrots
- 6 oz. tomato paste
- 3 cups rice
- 1 qt. heavy cream
- 1 cup brandy
- 1/3 cup kosher salt
- 1 tablespoon white pepper
- 1 teaspoon dry tarragon
- 1 teaspoon dry thyme
- 1 teaspoon cayenne pepper
- bit of brandy*

THINGS YOU NEED

- Small kettle
- Measuring cup
- Measuring spoons
- Immersion blender or blender
- Chinois (*fine mesh strainer*)
- High temperature spatula
- Knife
- Cutting board



IN A GROEN SMALL KETTLE

1

Steam or poach lobster and remove meat. Add shell and vegetable trimmings (or about 2 cups of onions and 1 cup each of celery and carrots—in addition to the amount in recipe) into kettle with 1.5 gallons of water. Simmer for 1 hour.

2

With an immersion blender, grind and puree lobster shell into the stock. The idea is to extract as much flavor as possible.

3

Pour stock through chinois (*a fine mesh strainer*), set aside and clean kettle.

4

Add veggies, uncooked rice, dried herbs and seasonings to kettle and sauté adding tomato paste once veggies are tender.

5

Pour in stock and let simmer for 30 minutes before adding cream. Once the kettle begins to simmer puree its contents with immersion blender until smooth and velvety. Finish with a bit of brandy.

