



## *The Edible Garden*

Recipe featured at the *Final Festival Weekend* demonstration,  
October 16

### **Chili Lobster with Texas Toast**

By: Marc Forgione, chef and co-owner, Marc Forgione

#### **Ingredients**

- 4 ½ pound cull lobsters, claws removed
- 1 cup lobster stock
- 2 tablespoons sriracha
- 1 tablespoon light soy sauce
- 3 tablespoon unsalted butter, cubed
- 1 tablespoon chopped ginger
- 1 tablespoon chopped garlic
- 1 lime
- 1 tablespoon mint chiffonade
- 4 thick slices sourdough bread
- 2 tablespoons canola oil

#### **Instructions**

1. Preheat the oven to 350 degrees Fahrenheit. Bake the claws for 5 minutes and let them cool to room temperature. Remove the meat from the claws and knuckles and set aside.
2. Slice the tails (with shells on) into 1-inch pieces. Get a wok or large sauté pan and add canola oil until it is smoking. Add the lobster tails, cook for 1 minute, then add the garlic and ginger and deglaze with lobster stock.
3. Remove the lobster and arrange on 4 plates. Reduce the stock by half, add sriracha, and whisk the butter into the wok piece by piece. Add the soy sauce and a squeeze of a lime then salt and pepper to taste. Add the lobster claws and knuckle meat and finish with mint.
4. Spoon the sauce onto the plated lobster with one claw and knuckle on each plate. Garnish each plate with a slice of grilled toast and some scallion threads.