



# Rustic Kitchen

BISTRO & BAR

## “GRILLED LOBSTAH” with Yukon Gold Potato Salad & Grilled Corn & Cucumber Relish

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

### INGREDIENTS FOR GRILLED LOBSTER

4 Whole Lobsters  
(1 to 1 1/4 lbs each)

### MAKING THE LOBSTER

Bring a large pot of water to a boil.

PLACE lobsters in water and cook for 4 to 5 minutes.

REMOVE from boiling water and place in ice water. This will stop the cooking process.

REMOVE lobsters from iced water when cool. (Lobsters are not fully cooked at this point they will still need to be grilled) Keep lobsters refrigerated until you are ready to grill them.

TO PREPARE the lobsters for the grill, cut them in half lengthwise. The easiest way to do this is to lay the lobster on its back and place the blade of the knife between the legs in the middle of the lobster. Then cut down toward the tail. Turn the lobster around, place the blade of the knife in the same spot as the last and cut the other half.

CRACK the claws by cutting into the shell just behind the pincher and twisting the blade to the left. Remove the inards from the body cavity and flush the cavity with cold running water.

PLACE the lobsters flesh side down on a preheated grill.

GRILL for 4 to 5 minutes. Remove from grill and brush the tail meat with butter or a vinaigrette. Serve.

### INGREDIENTS FOR YUKON GOLD POTATO SALAD

2# Yukon Gold Potato  
1/2 bunch Chives, chopped  
1/3 cup Shallots, chopped  
1/2 cup Cornichons, chopped  
1 tsp Tarragon, chopped  
2 Tbsp EVOO  
2 Tbsp Lemon juice  
2 Tbsp Sherry Vinegar  
1/4 cup Crème Fraiche  
1/2 cup Mayonnaise  
Salt & Pepper to taste





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**MAKING THE POTATO SALAD**

RINSE & BOIL Potatoes whole until fork tender.

COOL potato in refridgerator.

When cool cut potatoes into 1/4 inch dice.

In a large mixing bowl whisk remaining ingredients together,

FOLD in potatoes and adjust seasoning with salt & Pepper.

**INGREDIENTS FOR CUCUMBER & CORN RELISH**

2 English cucumber(seeded & chopped-save juice-alternate peeled strips)

3 Ears of Fresh corn grill, cool & cut off cobb

1/2 red jalapeno, seeded & minced

1/2 cup red onion, diced

1/2 cup white balsamic vinegar

1/4 cup extra virgin olive oil

1 Tbsp chopped parsley

Salt & Pepper to taste

**MAKING THE RELISH**

MIX all ingredients together.

Allow time to sit at room temperature so flavors can meld and develop.

