

# A Recipe from KNOPF

# STEAMED LOBSTERS



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## Approximate cooking times

- 1-pounder = 10 minutes
- 1 ¼-pounder = 12-13 minutes
- 1 ½-pounder = 12-15 minutes
- 2-pounder = 18 minutes

## INGREDIENTS

6 live lobsters  
Salt  
Butter  
Lemon wedges

Fit a rack in a 5-gallon pot and fill with 2 inches of seawater, or tap water with 1 ½ teaspoons salt per quart.

Cover and bring to a rapid boil, then quickly drop in 6 live lobsters headfirst.

Cover the pot and weight down the lid to make a firm seal. As soon as steam appears, begin timing as indicated. A lobster is probably done when the long antennas pull out easily. But to be sure, turn the lobster over and split open the tomalley—if all black, cook several minutes more, until tomalley is pale green.

Accompany with melted butter and lemon wedges.

**MAKES 6 LOBSTERS**

