



Lobster Tails Steamed in Beer

Pairs with: Anarchist Amber Ale

Recipe submitted by: Kathleen Burton

Ingredients:

- 2 whole lobster tails
- 500ml of Anarchist Amber Ale

Cooking Directions:

1. In a medium saucepan, over medium to high heat, bring the beer to a boil.
2. If lobster tails are still in the shell, split the shell lengthwise first.
3. Place a steamer basket on top of the saucepan. Then place thawed lobster tails in basket and cover.
4. Reduce heat and simmer for 8 minutes.
5. You can also try with melted butter, lemon juice and garlic.

Prepares 2 servings. Preparation time 5 minutes; cooking time 8 minutes.