

# FLORIDA KEYS LOBSTER TAIL OVER TEQUILA BUTTER BLISTERED TOMATO LINGUINE



## INGREDIENTS

- 2 spiny lobster tails
- 1 package of linguine
- Kosher salt and freshly ground black pepper
- 2 tablespoons olive oil
- 6 tablespoons stick salted butter
- 2 teaspoons minced garlic
- ¼ cup white tequila
- ¼ teaspoon grated lime zest plus 1 tablespoon freshly squeezed lime juice
- 2 teaspoons finely chopped cilantro leaves
- 1 small package of halved cherry tomatoes

## INSTRUCTIONS

1. In a large pot, cook pasta according to package directions. Meanwhile mince the garlic, cilantro, and half the tomatoes.
2. In a small pot, fill about half full of water. Add the salt and bring to a boil. When the water has come to a rolling boil, plunge the lobster tail into the pot. Clamp the lid back on tightly and return the water to a boil over high heat. Reduce the heat to medium and cook the lobsters for 8 to 10 minutes (size will determine if lobsters will take longer or shorter in cook time), until the shells turn from mostly blue and gray to red and pink in area with the tail meat becoming firm and opaque when checked.
3. Heat a large skillet over medium heat. Add the olive oil then the butter to the skillet. When the foaming subsides, raise the heat to high and add the tomatoes into the skillet. Cook the tomatoes, without moving them, for 1 minute. Add the garlic and cook for 1 minute.
4. Monitor the color of the butter so that it become a shade darker and starts to turn golden brown. Pour in the tequila. Slowly tilt pan up to flame to flambé. Boil the liquid until slightly thickened, about 30 seconds and alcohol has burned off. Scrape up any browned bits from the bottom of the pan with a wooden spoon. Stir the lime zest & juice and cilantro into the sauce.
5. Add the drained, cooked pasta into the skillet and toss the sauce into the pasta, season with salt and pepper to taste and toss to combine.
6. Lift the lobsters out of the water with tongs and drain in a colander. Place underside up on a work surface and, grasping firmly, split the tails lengthwise with a large knife to remove the shell.
7. Twirl pasta with a fork or cooking tweezers, to gently place onto plate
8. Divide the pasta among the plates and top the pasta with the lobster tail and
9. add remaining pasta sauce over the lobster tail
10. Finish with a pinch of extra cilantro and lime zest

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