

F O R T Y 1° N O R T H

Dublin Lawyer

Serves two

2 lb live lobster
3 tablespoons butter
4 oz Jameson Irish Whiskey
6 oz Heavy Cream
1 tsp. Whole Grain Mustard
Salt to taste
Fresh Cracked Black Pepper to Taste

Slice the lobster in half lengthwise and crack open the claws. Remove all of the flesh and cut into large chunks. Keep both halves of the shell for serving.**

Heat the butter until foaming and quickly sauté the lobster chunks in it, until just cooked but not colored. Take the pan off the heat and add the Irish Whiskey; carefully light it with a long grill lighter or kitchen match. When the flames subside, return the pan to the heat and add the heavy cream and whole grain mustard. Turn the heat up and bring the mixture to a boil; immediately turn the heat to low and salt and pepper to taste.

Serve hot in reserved lobster shells with steamed kale or collard greens and new boiled potatoes.

**For the shells, bring a pot of water to a boil and add the shells; immediately drain and keep the shells warm for serving.