## **Perfect Steamed Lobster**

Recipe courtesy of Alton Brown

## **INGREDIENTS**

- 2 11/2 to 2 pound American lobsters (live)
- 4 cups water
- 1 whole lemon quartered
- 4 ounces melted butter

## **DIRECTIONS**

- 1. Lay the lobsters on a half sheet pan and place in the freezer for 15 to 20 minutes.
- 2. Pour the water into a 12-quart pot, set a steamer basket in the pot, cover and place over high heat and bring to a boil.
- 3. Add the lobsters, cover and steam for 12 to 14 minutes.
- 4. Carefully remove lobsters from the pot using tongs.
- 5. Transfer to a platter and cool for 5 minutes.
- 6. Serve with lemon wedges, melted butter, lobster or nutcracker, kitchen shears and a bib.



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Yield: 2 servings
Prep Time: 10 minutes
Cook Time: 12-14 minutes
Inactive Prep Time: 5 minutes

