



# Thank You for Supporting Charleswood Rotary



**Suggestions for reheating and serving your Lobster or Chicken dinner:**

## **LOBSTER:**

Lobster is fully cooked and can be enjoyed a whole number of different ways:

- If you want the true lobster experience the best method to reheat is in a 350 deg oven. Simply place the lobster whole, or tail and claws, in a heat proof pan with about a 1/4" water and cover with aluminum foil and put in the oven until warm...about 10 - 15 minutes. Crack it open and enjoy with some melted butter and lemon.
- There are a number of lobster recipes on Google. One of our favorites and simplest is to remove the meat from the tail, claws and knuckles, cut into bite size pieces and reheat in a frying pan with butter and lemon juice until nice and hot.
- You can barbecue also. Split the tail lengthwise, leave the shell on and brush with butter. Cook on medium heat to a slight char. The claws can just be heated.
- Lobster can be microwaved with or without shell on medium temp. However this is our least recommended method.
- Our lobster is even delicious served cold. Lobster salad anyone!

We found a great video to help you get the most meat out of a lobster. Just go to YouTube and do a search for: *'Gordon Ramsay | How to extract ALL the Meat from a Lobster'*

## **CHICKEN:**

Our chicken is fully cooked and only needs to be reheated:

- Remove the plastic wrap and reheat in the oven, covered fry pan or even the microwave.
- Best is the way we've always done it...on the barbecue. Use medium high setting and grill to a nice light char.

## **POTATO:**

- The potato is fully baked and can be reheated in the oven (along with the lobster) or remove the foil and heat in the microwave.
- Try a twice baked treat: Cut in half lengthwise and scoop out the flesh and mash it up with butter, sour cream and cream cheese. Put back into the skins, place on oven proof dish, top with grated cheddar or parmesan cheese and put in a 350 deg oven for 10 to 15 mins. Let the cheese brown a bit..yum!

**Share with friends but obey Covid restrictions.**

**ENJOY!**

