

U The Lexingtonienne U

LOBSTER AND SHRIMP COCKTAIL

- 2 (1 ½ lb) live Maine lobsters
- 1 1/2 pounds fresh shrimp
- Juice of 1/2 a lemon
- 1 jalapeno pepper, roughly chopped
- Sea salt to taste
- Old Bay seasoning to taste

Fill a large pot about 3 inches high with water. Bring to a boil, then add lemon juice, jalapeno, salt, and Old Bay. Add lobsters and cover pot. Cook for 13 minutes. Add shrimp and cook for 2-3 minutes, until shrimp are just cooked through and lobster shells have turned bright red. Plunge immediately in an ice bath and allow to chill, about 30 minutes. Serve with cocktail sauce.

