



Cantonese Style Lobster

Savannah · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

This stuff is so so good My grandma who is Chinese makes this every time I go to see her ever since I was little I love this stuff

Ingredients

- - 2 small (1 pound) fresh live lobsters - 1/2 cup peanut oil
- divided - 1 clove garlic
- crushed - 1 slice fresh ginger root
- minced - 6 ounces lean ground pork - 1 cup chicken broth - 1 tablespoon cooking sherry - 1 tablespoon soy sauce - 1 tablespoon cornstarch - 1 teaspoon brown sugar - 2 eggs
- beaten - 3 green onions
- chopped

Instructions

1. Rinse the lobster
2. and hold it belly up. At the bottom of the tail
3. there is a small opening
4. stick a long skewer in it to drain any urine left in its' body
5. then crack the tail off
6. chop the tail into small pieces
7. and crack the claws in half as well. If you know how to eat the body of the lobster
8. cut it up and throw it on the pile too. Heat half of the peanut oil in a deep heavy skillet over medium heat. Add the crushed garlic
9. and fry for about 1 minute. Throw in the lobster pieces
10. and fry until they are cooked through
11. about 4 to 5 minutes. Remove the lobster and garlic mixture to a dish and keep warm. Heat the remaining oil in the skillet. Add the minced ginger and pork
12. and fry until the pork is no longer pink. Pour in the chicken broth
13. and bring to a boil
14. stirring constantly. In a small bowl
15. mix together the sherry
16. soy sauce
17. cornstarch and brown sugar until well blended. Add the sherry mixture to the pan
18. and stir-fry for a minute or two
19. until the sauce becomes thick and somewhat clear. Stir in the green onions
20. and turn the heat off. Drizzle the beaten eggs over the mixture in the pan
21. and stir until the eggs are in little pieces. Finally
22. return the lobster to the pan
23. and cook over low heat for a few minutes to blend the flavors. Transfer to a serving dish
24. and let stand
25. covered
26. for a few minutes before serving. Eat with steamed rice and enjoy
27. cause you worked hard!