



RIVER FALLS

LOBSTER COOKING AND REHEATING INSTRUCTIONS

RE-HEATING COOKED LOBSTERS-

YOUR COOKED LOBSTERS WILL BE PACKAGED IN OVEN SAFE ALUMINUM PANS

1. BRING LOBSTERS TO ROOM TEMPERATURE (LET SIT OUT ON COUNTER FOR UP TO ONE HOUR)
2. ADD APPROXIMATELY 1/2 INCH OF HOT WATER TO THE PAN AND REPLACE COVER
3. BAKE IN PRE-HEATED 375° OVEN UNTIL HOT; APPROXIMATELY 15-20 MINUTES (5-10 MINUTES LONGER FOR WHOLE (NOT-SPLIT) LOBSTERS.
4. BE CAUTIOUS OF STEAM ESCAPING WHEN OPENING COVER

RATHER THAN TRY TO GET LOBSTERS **HOT TRY WARMING THEM AND SERVING WITH **HOT** CLARIFIED SUPER BUTTER!*

COOKING LOBSTER TAILS-

YOUR LOBSTER TAILS WILL BE SPLIT AND READY TO BAKE AND COME WITH FLAVORED BUTTER TO MELT AND "DRIZZLE" OVER THEM DURING COOKING.

1. BRING TAILS TO ROOM TEMPERATURE (LET SIT OUT ON COUNTER FOR ABOUT 1 HOUR)
2. TOP MEAT WITH HALF OF FLAVORED BUTTER
3. BAKE UNCOVERED IN PRE-HEATED 375° OVEN APPROXIMATELY 15-18 MINUTES

COOKING LIVE LOBSTERS-

1. LIVE LOBSTERS SHOULD BE STORED COVERED WITH WET NEWSPAPER OR TOWELS IN REFRIGERATOR. THEY CAN BE HELD IN THIS MANNER FOR 1-2 DAYS. *NEVER STORE LOBSTERS IN WATER!*
2. BRING A VERY LARGE STOCK POT FULL OF WATER TO A ROLLING BOIL. (LOBSTERS SHOULD BE COMPLETELY IMMERSSED IN WATER SO IF YOU HAVE SEVERAL IT MAY TAKE 2-3 BATCHES)
3. PLACE LOBSTERS IN BOILING WATER HEAD FIRST AND COVER POT. WHEN WATER REACHES A SECOND BOIL SET TIMER FOR 15-18 MINUTES FOR SMALLER AND 18-20 MINUTES FOR LARGER LOBSTERS.