

Boiled Maine Lobster

2-4 live Maine lobsters (1-1/2 to 2 lbs. each)
Lobster pot, filled with water

Fill a large lobster pot with water and bring it to a boil. Once boiling, pick-up the lobster by the body and hold the claws down. Cut the rubber bands from the claws and add the lobster to the pot. Replace the lid. Repeat the process with each lobster. Boil for 12 minutes, remove and serve with butter sauce.

