



Chipotle Grilled Lobster over Stir-Fried Buckwheat Noodles

3-4 dried chipotle peppers, seeded
1 T cumin
1 T garlic powder
1 T salt
1 c water
1 T olive oil
1 large shallot
3 cloves garlic
1/2 pkg buckwheat noodles
1/2 c edamame, peeled
1 jar roasted red peppers
1 t ginger powder
1 T Ponzu sauce
2 Lobster Tails

For the lobsters:

Grind the chipotle peppers down and sift through a small strainer until you have about 2-3 T of chipotle pepper powder. In a sauce pan, mix chipotle powder, cumin, garlic powder, and salt with water. Add in large chunks of chipotle peppers that didn't get ground into powder. Bring to a boil, then reduce to a simmer until 3/4 of the water is gone, about 20-30 minutes. The chipotle mix should be thick.

Prepare buckwheat noodles as directed on package. Coat a wok with olive oil, add shallot and garlic and fry for 5 minutes. Add edamame, roasted red pepper, ginger powder, and ponzu sauce. Cook for another 5 minutes; add buckwheat noodles, toss together, and reduce heat to low.

Preheat a grill pan on med-high heat. Cut the lobster tails in half from the top, but not all the way through the bottom skin. Fold in half, so the inside of the lobster tails is exposed and facing up. Baste the lobsters with the chipotle seasoning mix, allowing some of it to run down the sides of the meat and into the shell. Put it on thick. Grill the lobsters, still folded in half and shell-side down/meat side up, for 5 minutes. Flip over and grill for another two minutes.

Split the lobster tails the rest of the way through and serve over the noodles.