

Free Cuban Grilled Lobster Recipe

If you have never had the opportunity to learn how to cook great Cuban seafood you will have to check out this new shellfish cooking idea! This Free Cuban Lobster Recipe will show you exactly how the experts combine cooking lobster with that unique Cuban flavor. Caribbean lobsters off the shores of Cuba have large tails but no claws. This meat is absolutely delicious and can be grilled or boiled. Caribbean Lobsters are preferred for this recipe, but is not required. The secret is the classic mojo sauce. You can make your own mojo or get it premade at your local store in the ethnic section. This is a great variation on lobster cooking. Depending on how much lobster you use, the recipe serves 2 or more and is a great main entry for that romantic date with that special someone. Here is an insight on how to make this delicious recipe that not a lot of people know about. Make sure you get the best quality lobster you can find. Having a live lobster is definitely preferred. This will guarantee that the lobster is fresh. You will cook the lobster in the oven for a short 2 minutes while you warm up the grill. The next step involves splitting the lobster tail and getting to the best part which is the claw meat. You will then marinate the lobster in the mojo sauce and put it on the hot grill for about two to four minutes, then do the same thing to the back side. Cooking with Mojo really gives the lobster that delicious Cuban taste that you are going for. The special ingredient in the mojo is a Garlic and Lime Marinade Sauce. Finally, you will put the lobster back in the oven for a short amount of time. The lobster comes out delicious and ready to serve! To learn more on the details of how to make this recipe visit www.efoodschoo.com which also had a wide variety of other delicious recipe ideas!

About the Author

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