

There's a Chef in My Kitchen, llc



sugar, about 1 minute. The mixture should begin to bubble. *Note:* The tiny bit of cream is added to help the butter and the sugar hold together to form a sauce; if the butter gets too hot it can separate from the sugar and the cream. Remove the skillet from the heat. Add the rum. The mixture will bubble as the rum is warmed and the alcohol begins to cook off. Wait about 5 to 10 seconds and carefully stir. Return the skillet to medium-low heat and bring to a boil. Remove and reserve.

Grill the lobster. Prepare your grill for direct cooking. Adjust your flame to medium heat. Oil grates to prevent sticking. Place lobsters on grill flesh side down; close the lid and grill for about 2 minutes. Open the lid, turn the lobsters over and grill shell-side down basting once with the butter rum sauce, until the meat is creamy and opaque, and just nearly cooked through, about 4 additional minutes.

Serve lobster tails immediately. Pass additional sauce at table for dipping.

Lime-Spice Variation

To make this sauce into a meat-friendly (think ham, chicken, pork, rabbit...) and fruit friendly basting sauce simply follow the above recipe but omit the cream and lemon zest. While the butter, brown sugar, and vanilla bean paste are melting together, add the zest from 1 lime, the juice from half of the lime, 1/4 teaspoon ground cinnamon, 1/4 teaspoon allspice, 1/4 teaspoon ground ginger, 1/8 teaspoon nutmeg and 1/8 teaspoon ground cloves.



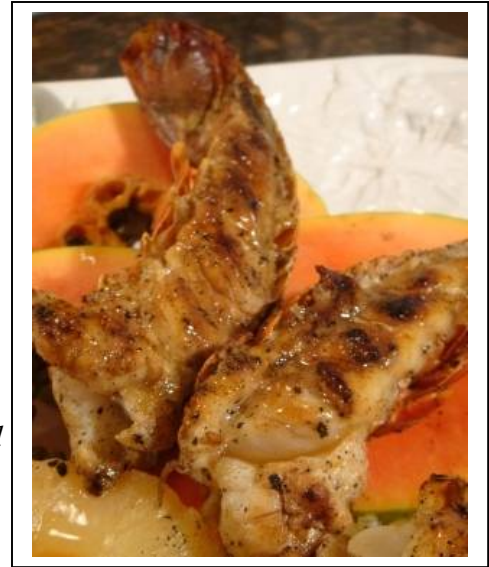


Recipe: Grilled Lobster Tail with Vanilla Scented Rum-Butter Sauce

Serves 4

This summer entertain with a Caribbean flair by adding Zaya rum to your party! Zaya rum, from Trinidad, the southern most part of the Caribbean is an elegant, smooth rum with cognac, caramel notes, and a hint of spice on the palate. Smoother than most dark rums, Zaya goes from cocktails to kebabs, and all the way to an elegant lobster dinner. Perfect through the summer, this Zaya rum sauce with its variation is just the beginning to a delicious summer celebration.

***Note:** while you can ignite the rum, the small quantity used in this recipe doesn't require it, which makes this not only delicious but safe!*



Ingredients

2 lobster tails, about 6 to 8 ounces each (thawed if frozen and pat dry)
8 tablespoons (1 stick) butter, at room temperature
1/2 cup light brown sugar
2 tablespoons heavy cream, at room temperature
Zest of one lemon, divided use: for sauce and to season lobster
1/2 teaspoon vanilla bean paste (substitute vanilla bean powder, or half a vanilla bean, split and gently pulled open with the back of a knife)
1/4 cup Zaya Aged Blended Rum (Gran Reserva recommended)
Sea salt and fresh cracked pepper, to season

Preparation

Prepare the lobster for grilling. Turn the lobsters shell side down. Using kitchen sheers, cut the tough membrane along the shell, taking care not to cut the lobster. Lift the membrane and cut away at the tail end. Using a sharp knife, gently loosen the lobster from its shell, without removing it completely. This will help your diners extract the grilled lobster meat without too much trouble. Using a sharp knife cut the lobster tail in half lengthwise. Season the lobster meat with some fresh lemon zest (reserving about half for the sauce), some sea salt and fresh cracked pepper. Set aside.

Prepare the sauce. Place the butter in a heavy-bottomed large skillet, preferably with sides. Set over medium-low heat. As the butter melts, add the brown sugar, heavy cream, lemon zest, and vanilla bean paste. Raise the heat slightly and stir to dissolve the