

Lobster Vinaigrette

James Waller, The Duck Club

Yields 1 quart

6 oz cooked lobster tail, chopped (Maine Lobster preferred, fresh)

1 tbs Lobster syrup (1 qt of lobster stock reduced to $\frac{1}{2}$ cup)

1 tsp fennel pollen

4 tbs fine herbs, chopped (heavy on tarragon and parsley)

4 tbs shallots

1 tsp garlic

1 pt extra virgin olive oil

$\frac{3}{4}$ cup lemon juice

3 tbs Dijon mustard

Salt and pepper to taste, water to thin as necessary

- Make lobster reduction first.
- Place shallots, herbs and mustard with the lemon juice in blender and blend well.
- Add the chopped cooked lobster, fennel pollen and herbs.
- Blend again and slowly incorporate oil.
- Season well with salt and pepper. Thin out dressing if necessary

Honey Balsamic Syrup

Yield 1 pint

1 quart Balsamic Vinegar

1 cup Honey

1 cup red wine

- Combine all ingredients and reduce on low heat until thick.
- Should yield one pint.

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Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey