

# Lobster Tails I Inauguration of the President

## Served at the Inaugural Luncheon, 2013

### Ingredients

- 4 each lobster tails, 4oz.
- 1/4 tablespoon kosher salt
- 1 gallon water
- 1/2 teaspoon white wine
- 3 each star anise
- 2 cups mirepoix, (medium, 1/4 inch dice of carrot, celery, onion and leek)
- 1 each large bowl of ice water

### Preparation

1. Combine all ingredients (except lobster) in an 8 quart pot and bring to a boil.
2. Place lobster tails in a another 8 quart pot and carefully pour boiling liquid over lobster tails and allow to steam for approximately 6 minutes.
3. Remove tails from liquid and place in ice water for 5 minutes to stop the cooking process. Remove tails from ice and begin to remove lobster meat from the shell.
4. Cut each lobster tail into 6 large pieces, place in oven safe dish and add 2 tablespoons of water to dish and cover with lid or foil. Refrigerate until ready to serve.
5. Reheat lobster at time of service by placing it in a 170° F oven for approximately 15 minutes.

### Additional Information

- **Course:**
- **Servings:** 4 servings

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.