

## **Title: Steamed Lobster with Spicy Ginger Garlic Sauce**

### Ingredients:

- 3 live lobsters (1.25-1.5 pounds each), prepared and cut into pieces
- Salt, for cleaning the lobster pieces
- Cold water, for rinsing
- 2 packs of bean vermicelli noodles, soaked until soft
- 2 teaspoons minced garlic
- 2 teaspoons minced ginger
- 1 teaspoon minced jalapeño pepper
- 1 teaspoon minced red chili pepper
- 2 tablespoons chopped scallions (plus extra for garnish)
- 2 tablespoons hot oil
- 2 teaspoons soy sauce
- Chopped scallions and cilantro, for garnish

### Instructions:

1. Prepare the lobsters by cutting them in half down the center into two pieces. Then, cut each half into 3 pieces on each side. Break the lobster claws and cut the head into half.
2. Use salt to clean the cut lobster pieces, then rinse them in cold water.
3. Soak the bean vermicelli noodles in water until soft, then set them aside.
4. In a bowl, mix together minced garlic, minced ginger, minced jalapeño pepper, minced red chili pepper, and chopped scallions.
5. Add hot oil and soy sauce to the bowl, and mix well to create the spicy ginger garlic sauce.
6. Place the soaked bean noodles on the bottom of a serving plate, then arrange the cut lobster pieces on top.
7. Spoon the ginger garlic sauce equally over the lobster pieces.
8. Place the serving plate in a steamer and cook on high heat for 13 minutes.
9. Once cooked, turn off the heat and let the lobster sit in the steamer for an additional 2 minutes.
10. Sprinkle some chopped scallions and cilantro on top for garnish.
11. Serve the steamed lobster with spicy ginger garlic sauce immediately.

Note: This dish is best enjoyed with steamed rice and a side of stir-fried vegetables for a complete meal.