

## Smoked Lobster Shot



### Ingredients:

2 – 3-ounce lobster tails, thawed  
1/2 cup spicy vegetable juice cocktail  
1/4 cup ketchup  
1/4 cup vodka  
1 tablespoon Cajun seasoning  
1 tablespoon chipotle puree  
1 tablespoon lime juice  
1 tablespoon Worcestershire sauce  
1 tablespoon Sriracha  
1 teaspoon Liquid Smoke  
1 teaspoon celery salt  
Freshly ground black pepper  
Zest from one lime  
2 cups of ice

### Servings:

1 – 3-ounce lobster tail makes four shots so this recipe will make six shots total.

### Directions:

- 1) Fill a pan with water deep enough to cover the lobster tails, and stir in the Creole seasoning. Bring the water to a boil. Add the lobster tails to the pan and poach them for 6 minutes.
- 2) Prepare an ice bath by putting the ice in a bowl and adding enough cold water to cover the lobster tails.
- 3) At the 6 minute mark, remove the lobster tails from the pan, and transfer them to the ice bath. This will prevent the meat from cooking any longer.
- 4) In a small bowl, combine the vegetable juice cocktail, ketchup, vodka, chipotle puree, lime juice, Sriracha, Liquid Smoke, celery salt, Worcestershire sauce, and black pepper.
- 5) When the lobster is cool enough to handle, cut the outer shell open and carefully remove the meat from the shell. Cut the meat into 4 equal sized portions and discard the shell.
- 6) Spoon about 4 tablespoons of the cocktail mix into the bottom of a shot glass, followed by a piece of the lobster meat. Garnish with lime zest and serve.