

Stir-fry Lobster

10 frozen lobster tails
1 pound ground pork
6 slices unpeeled ginger root
4 1/2 tablespoons cornstarch
8 tablespoons soy sauce (use dark soy if you can find it)
6 tablespoons prepared black bean sauce
6 teaspoons cooking sherry
3 eggs, beaten
1 tablespoon sugar, granulated
5 tablespoons peanut oil
4 cloves garlic, peeled and minced

Thaw lobster tails by placing them in tepid water for 1 hour. Once they are thawed, cut them in half lengthwise (butterfly) using kitchen shears or a serrated knife. Set aside. Combine ground pork, garlic, sherry, black bean sauce and ginger slices in a bowl. In a separate bowl, combine soy sauce, sugar and 2 cups of water. In another small bowl combine cornstarch with 3/4 cup of water.

In a wok, heat the peanut oil on medium-high heat. Add the pork mixture and stir continuously until pork is cooked. Add the lobster tails to the wok and stir with a wooden spoon until the lobster tails are covered with the pork mixture. Add the water and soy sauce mixture to the wok, stir a few more times and cover, reduce heat to medium. Allow this mixture to simmer until the lobster tails are cooked through and the shells are red. This should take about 5 minutes or so. With a slotted spoon, remove the lobster tails to serving platter. Raise heat slightly under wok and add cornstarch mixture, stirring constantly until sauce thickens slightly. At this point, add the beaten eggs while stirring in a circular motion so that you create egg ribbons in the sauce. Pour sauce over the lobster tails. Serve with hot, white rice.
