

GRILLED MAINE LOBSTER QUESADILLA

Yield: 8 portions

Ingredients	Amounts
<i>For the jicama salad</i>	
Oranges, cut into supremes	2 ea.
Jicama batonnets	1 cup
Cilantro, chopped	1 Tbsp.
Lime juice	to taste
Salt and pepper	to taste
 <i>For the jalapeño-cilantro butter</i>	
Cilantro leaves, loosely packed	1 cup
Butter at room temperature	½ cup
Lemon juice	1 Tbsp.
Lemon zest, finely chopped	1 tsp.
Garlic cloves, minced	2 ea.
Jalapeño peppers, roasted, peeled, seeded, and diced	2 ea.
Salt	1 tsp.
Ground black pepper	¼ tsp.
Teleme cheese	2 cups
Jack cheese, grated	2 cups
Green onion, finely chopped	½ cup
Cilantro	2 Tbsp.
Maine Lobsters, 1-pound each	4 ea.
Flour tortillas	8 ea.
Roasted Tomato-Serrano Salsa (recipe follows)	1 recipe

Method

1. *For the jicama salad:* combine the oranges, jicama, and cilantro. Season to taste with lime juice, salt, and pepper.
2. *For the jalapeno-cilantro butter:* lightly chop the cilantro. Combine with the butter, lemon juice, lemon zest, garlic, and jalapeños. Season with salt and pepper.
3. Combine the cheeses, green onion, and cilantro. Set aside.
4. In a very large stock pot, over high heat, bring 6 quarts water to a boil and add one tablespoon salt. Add the lobsters to the boiling water and blanch for 2 minutes. Remove the lobsters; drain and cool. Remove the claws and pull the meat from the shell, cut through the head and tail lengthwise and pull out the tail meat in 2 whole pieces. Season the tail and claw meat with salt and pepper and set aside.

5. Preheat the grill to medium hot. Rub the lobster meat with the compound butter; do not leave too much excess or it will burn when cooking. Let sit for 30 minutes in refrigerator. When ready to cook, place the cut sides of the lobster facing down on the grill and cook until lightly browned, 2 to 3 minutes. Turn over and cook for one more minute or until the lobster meat is opaque, about 3 minutes. Slice the lobster pieces into medallions and keep warm.
6. To make the quesadilla, brush the outside of the tortilla with butter. Place buttered side down on a flat griddle. Spread $\frac{1}{2}$ cup of cheese on half the tortilla, top with the grilled lobster. Fold the empty side on top of the cheese-covered side and griddle until golden brown. Flip the quesadilla over and griddle on the other side. Remove from heat, let sit 1 minute, then cut into wedges. Serve with roasted tomato-serrano salsa and the jicama salad.

ROASTED TOMATO-SERRANO SALSA

Yield: 2 cups

Ingredients	Amounts
Ripe tomatoes, medium-large	1½ lb.
Vegetable oil	1½ Tbsp.
White onion, small, thinly sliced	1 ea.
Serrano chile, chopped	1 ea.
Lime juice	3 Tbsp., more to taste
Cilantro, chopped	2 Tbsp.
Salt	½ tsp.

Method

1. *Roasting the tomatoes on a griddle:* Line a griddle or heavy skillet with aluminum foil and heat over medium heat. Lay the tomatoes on the foil and roast, turning several times, until blistered, blackened, and softened, about 10 minutes.
2. *Roasting the tomatoes in a broiler:* Lay the tomatoes on a baking sheet and place about 4 inches below a very hot broiler. Roast until blistered and blackened on one side. Flip the tomatoes and roast the other side. Cool and peel, collecting any juices with the tomatoes. Coarsely purée tomatoes and juices in a food processor or blender.
3. In a medium-size saucepan, heat the oil over medium heat. Add the onion and fry until deep golden, about 8 minutes. Add the tomatoes and chopped chile and simmer 15 minutes or so, stirring often, until reduced but not dry. Season to taste with lime juice, cilantro, and salt.