

## Amangiri: Lobster Salad

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Surrounded by one hundred acres of sand-hued canyons, Amangiri is a perfect place for a weekend of hiking, spa treatments and relaxation in southern Utah. Comprised of low-rising, squat buildings that look like the ultimate James Bond hideaway, the resort mimics the sand-hued color of the surrounding canyons, blending seamlessly into the magnificent surroundings—and don't miss the glam outdoor swimming pool, which is wrapped around a massive natural boulder.

### INGREDIENTS:

- 4ea 5oz Maine or cold water lobster tails
- 8oz lobster claw and knuckle meat
- 4 stocks of finely chopped celery
- ½ red onion finely chopped
- 1oz finely chopped garlic
- 3oz mayonnaise
- 3oz goat cheese
- 2oz chopped chives
- 2oz chopped chervil
- ½ oz. lemon juice
- 1teaspoon old bay seasoning
- ½ teaspoon of celery salt

- 1 teaspoon tabasco
- salt & pepper to taste

### METHOD:

- Poach all lobster meat in a heavily seasoned court bouillon with aromatic vegetables and spices of your choice.
- Once lobster is cooked cool in fridge and then chop finely.
- Fold all ingredients together and let stand in the fridge for 1 hour
- Mold your lobster salad on a plate and garnish atop with your favorite greens.

