Coconut Curry Lobster
Beto Guimaraes • South Portland, Cumberland County

“In northeastern Brazil, where I come from, we cook a lot of seafood in coconut sauce, which gave me the idea to try it with lobster. I began spending vacations with my partner’s family in Friendship in 2007. I really only eat lobsters there and have developed a great relationship with Larry Wallace, where I buy my lobsters fresh off his boat. In 2017, we moved to South Portland. I still prefer fresh Friendship lobsters to all others.”

2 tablespoons olive oil
2 medium onions, chopped
4 cloves garlic, minced
¼-inch ginger, grated
Salt and pepper, to taste
14-ounce can diced tomatoes
14-ounce can coconut milk
2 tablespoons curry powder or
1 tablespoon curry paste
Meat from about 4 lobsters,
cooked and picked
1 bunch cilantro, chopped
2 lemons or limes
Red pepper flakes, for serving
Cooked rice, for serving

In a skillet, sauté onion and garlic in olive oil until golden and fragrant. Add ginger, salt, pepper and tomatoes, sauté for a bit, then add coconut milk, stir a few times, then add curry powder or paste. Simmer to reduce by about half. Add cooked lobster. Stir in chopped cilantro, reserving 2 tablespoons for garnish. Turn off heat, squeeze lemon or lime over the top, and sprinkle with remaining cilantro and red pepper flakes. Serve with rice. Makes 6 servings.

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