

Jamaican Lobster and Mango Cocktail Recipe

INGREDIENTS

1 cup celery, finely diced
1 tbsp. fresh Jamaican lemon juice
1 tbsp. ketchup
¼ cup mayonnaise
¼ cup plain yogurt
2 tbsp. cognac
3 Jamaican mangos, firm and ripe
four 1½ pound lobsters
salt and pepper to taste

PREPARATION

1. In a small bowl whisk together mayonnaise, yogurt, cognac, ketchup, Jamaican lemon juice, and salt and pepper then chill covered.
2. Plunge the lobsters into a large kettle of boiling salted water and boil them, covered, for 10 minutes.
3. Transfer the lobsters with tongs to a bowl and let them cool until they can be handled. Crack the shells, remove the meat, and cut it into $\frac{3}{4}$ inch pieces.
4. Transfer the lobster meat to a large bowl and chill it, covered.
5. Halve the Jamaican mangos by cutting just to the sides of each pit and, using a $\frac{3}{4}$ inch melon-ball cutter, scoop the flesh from the Jamaican mango halves.
6. To the lobster meat add the Jamaican mango balls and celery and sauce, then toss mixture until combined.
7. Divide the lobster mixture among 12 chilled small glasses and garnish

