

Bernie's Grilled Lobster

Directions

- Build a wood fire in the fire pit and let it burn down to glowing wood*
- Wrap the grill in tinfoil, poke some holes in it
- Add at a 3-4 inch layer of seaweed and put on the live lobsters
- Cover with a layer of seaweed (1-2 inches)
- Cover all with foil dome, with a few holes poked in it
- Place the domed grill on the stones
- Cook 8 to 10 minutes per pound until a feeler pulls out easily
- Split the lobster and serve with loads of melted butter and a little lemon
- **Forget all the sides, have a second lobster.**

**This year, living under trees we have modified the recipe and are cooking them in foil and seaweed packets on our little table top Weber charcoal grill. Delicious, but not quite as good as over a wood fire.*

