



Vischer Ferry Lobsterama



Lobster Reheat Instructions

Oven option 1:

1. Preheat oven to 350 degrees
2. Place lobster belly side up into a baking dish
3. Add some broth and/or place some butter on top of the lobster
4. Cover the dish tightly with foil and bake for 10-30 minutes depending on how much lobster you are reheating

Oven option 2:

1. Wrap lobster in aluminum foil making a large pouch and place on baking sheet
2. Add butter on top of lobster meat inside the foil

Microwave:

1. Wrap lobster in damp paper towels and place it onto a microwave-safe plate
2. Heat the lobster in one- or two-minute increments in the shell, or 30 second increments without the shell

Stovetop:

1. De-shell lobster meat or leave in shell if preferred
2. Add a small amount of stock or broth to a skillet
3. Bring the liquid to a simmer, and then add the lobster meat
4. Sauté for 10 minutes to warm the meat, and then add some butter for extra flavor

Grill:

1. Preheat grill to high heat
2. If lobster meat is out of shell, lightly coat it in olive oil and season with salt and pepper
3. Place the meat onto the grill. If it is still in the shell, place it onto the grill with the shell side facing down and DO NOT flip it
4. Grill until heated through



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Reheating Salt Potatoes Instructions

The Oven Method

- Preheat oven to 350 degrees
- Transfer salt potatoes to baking sheet lined with parchment paper or aluminum foil
- Make sure the potatoes are arranged in a single layer
- Place the baking sheet with salt potatoes in the preheated oven for 15-20 minutes

Tips

- Consider slicing them into smaller pieces to speed up the reheating process
- Drizzle a small amount of olive oil over the potatoes and sprinkle some additional salt for added flavor
- For crispier skins, you can turn on your broiler during the last couple of minutes but keep a close eye to avoid burning
- If you prefer softer skins, cover the baking sheet with foil before reheating

The Skillet Method

- Start by heating a skillet over medium heat. Ensure it is large enough to accommodate all of your salt potatoes without overcrowding
- Once heated, add either oil or butter based on preference to coat the bottom of your skillet evenly
- Place your potatoes into the hot skillet and try not to overcrowd them
- Cook for approximately 7-10 minutes. Stir occasionally to ensure all sides are evenly heated

Tips

- Olive oil works well for maintaining healthiness while adding its own subtle taste
- Butter provides richness and adds an indulgent touch
- Consider smashing your potatoes gently with a fork or spatula to increase surface area for faster reheating
- Sprinkle some salt and your favorite herbs or spices over the potatoes while they cook for enhanced flavor
- If you want crispy skins, increase the heat slightly towards the end of reheating time but be cautious not to burn them
- To achieve softer skins, reduce heat and cover with a lid during reheating

Microwave Oven

- Cut the potatoes in half to allow for even heating
- Place the cut side down on a microwave safe plate
- Microwave on high for 2-3 minutes, checking for doneness
- Continue microwaving in 1-minute increments until heated through
- Let the potatoes sit for a minute or two before serving to avoid burning yourself