

This Lobster Tater Tot Recipe Is Exactly What Your Fourth of July Needs



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Fourth of July weekend is almost upon us, and while you put the finishing touches on your weekend plans, we invite you to add this mouth-watering recipe to the mix, because we just discovered it and felt it absolutely necessary to share it (it's way too good to keep to ourselves). Below, we've got the recipe for the Maine lobster tator tots they serve up at the super chic **Refinery Hotel and Rooftop** in New York City's Garment District. Your mouth will thank you. Trust us.

INGREDIENTS

3 1/4 lb Maine Lobsters,
meat removed

2 large packages Tater Tots

Fresh basil leaves

1/2 pound Grafton sliced
aged cheddar

Lemon

Melted butter

Old Bay

12 ounces Grafton
shredded cheddar

12 ounces shredded
Gruyère cheddar

8 ounces diced Taleggio
cheese

8 ounces cheese curds

1 quart whole milk

HOW TO MAKE IT

LOBSTER TATER TOTS

- 1 Bake or deep fry the tots.
- 2 Place the tots on a baking dish or sheet tray and top with sliced cheddar cheese.
- 3 Bake the tots until the cheese is melted.
- 4 Gently warm the lobster in butter and lemon mixture (add lemon to preference)
- 5 Drizzle cheese sauce over the top of the tots.
- 6 Top with the lobster, secret tomato and horseradish aioli.
- 7 Garnish with torn basil leaves (or micro basil)
- 8 Sprinkle with Old Bay seasoning.

CHEESE SAUCE

- 1 In a large pan add milk heavy cream, onions, bay leaf and black pepper.
- 2 Simmer for 30-40 minutes and strain.
- 3 Make a roux with the flour and butter and cool.
- 4 Thicken the milk mixture with the roux
- 5 Simmer 15 minutes and then add cheese.
- 6 Add the vinegar last

1 quart heavy cream

1 sliced Spanish onion

1 Bay leaf

1/2 teaspoon whole black pepper, freshly ground

1 pinch grated nutmeg

1/3 cup all-purpose flour

1/4 cup unsalted butter

1 quart chopped vine ripe tomato

2 tablespoons Extra Virgin olive oil

1/2 tablespoon Sherry vinegar

Kosher salt

Freshly ground black pepper

2 minced Garlic Cloves

6 Add the vinegar last

7 Cook 15 minutes

8 Cool

9 Season with S&P

SECRET TOMATO

1 Place tomatoes in Robot Coupe with 1/4 cup olive oil and pulse

2 Add more oil as needed to make a chunky sauce

3 Finish with the vinegar

4 Season with salt and pepper

HORSERADISH AIOLI

1 Combine Garlic, Mustard and a little of the Lemon Juice

2 Mix the oil together and slowly add to the above mixture in a steady thin stream

3 Add the remaining lemon in small increments to “relax” the sauce

4 Add the horseradish at the end.

5 Season with the salt and adjust if needed

1/4 cup pasteurized egg
yolks

2 teaspoons Dijon Mustard

1 tablespoon Freshly
Squeezed Lemon juice

2 cups grapeseed oil

1 teaspoon Kosher Salt

1/4 cup Freshly Grated
Horseradish Root
