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Juicy Mouthwatering Maine Lobster Recipes for the Seafood Junkies by [Makjones](#)

Article published on March 2nd 2012 | [Food](#)

Happening seafood treat without exotic lobster recipes can't be just thought of. Be it a romantic candle light dinner, or an official dinner party, mouthwatering juicy Maine lobster recipes are the dream delicacies of the sea food junkies.

Maine located in New England of the Northern United States, is surrounded by Atlantic Ocean. It is considered to be the ultimate seafood destination in the continent of America, which has earned for itself the title of world's lobster capital. Cooking lobster requires a special art which you have to master if you are planning to prepare some easy lip-smacking lobster dishes at home.

Lobsters are available in huge quantity all over the state of Maine. Maine lobster is a name that has been assigned to the lobsters found in this region. May to October is known to be the favorable season for catching lobsters. Maine's economy thrives on lobster fishing and a collection of sixty million pounds every season has been recorded. Although previously it was known as poor fishermen's best food, its exotic taste has earned it a unique position in the plate of the elites.

You have to ensure that the Maine lobster recipe is prepared with fresh lobster. Lobster start rotting once it's dead. If you can't cook immediately preserve the Maine lobsters in the coldest part of your refrigerator. Maine lobster can be preserved for a maximum period of two days. You can wrap lobsters with moist paper towels in order to preserve its moisture.

Maine lobster can be steamed; stir fried, baked, or grilled, depending on your preference. You can eat them as starters or main course. Don't cook lobster for a long time as the lobster meat tend to become chewy. Low fat lobsters which taste sweet are considered to be the best for the purpose of consumption. You can also prepare lobster sauce, lobster salad, lobster pizza, lobster cutlets, lobster patties and spicy lobster curry. Lobster rolls are considered by seafood lovers as absolute summer delight.

If you are a seafood enthusiast and wish to whet your appetite with delectable lobster dishes you must attend the Rockland lobster summer event or the Winter Harbour lobster festival, which is being organized every year. In these lobster carnivals you will get an opportunity to taste a variety of juicy Maine lobster recipes, prepared by professional chefs. Food buffs along with lobsters also love to eat shrimps. Shrimp is also one kind of seafood. Shrimp meat has a delicate flavor and is rich in selenium, protein, and calcium. Selenium is an antioxidant.

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Mak Jones is a food expert who has thorough knowledge about maine lobster. Inorder to know about a [maine lobster](#) and a [shrimp](#), please visit a getmainelobster.com

Article Keywords:

maine lobster,shrimp

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