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Live Lobster to serve your rich taste by [Makjones](#)

Article published on February 3rd 2012 | [Food](#)

When sea food is the menu in your mind one thing you just can't help thinking of are the lobsters. Being among the costliest of the sea-foods the lobsters come in different variations and types. So you must keep a few things in mind before you buy the lobsters. The first and foremost thing that you got to keep in mind while buying a lobster is the fact that always go the ones that are alive. Live lobster is undoubtedly the best choice for you not only in terms of rich taste but in terms of health and hygiene as well.

Now the next thing that you need to know about the lobsters is the fact that the most delicious and mouth-watering part of their body is the tail. Lobster tails are available in the market separately as well, but you already know that you should never buy dead lobsters. So no matter how nice they seem never go for just the tails. One delicate fact about lobsters is that the female lobsters have fleshier tails than their male counterparts. The reason being that the tails act as the egg carriers for the females.

So now you know two basic things about the lobsters. Firstly, live lobster is the best lobster and secondly lobster tails are the tastiest part of their body. There are some other minor details that can help you get the best value for your money while you buy lobsters. Like for example there are two kinds of lobsters divided on the basis of the regions they belong to. One, the cold water lobsters and the other are the warm water lobsters. The cold water lobster tails have whiter and tenderer meat as compared to the warm water ones. They are also known to last longer than the ones of the warm water.

On the one hand where the live lobster is the best one to eat it is the hardest to cook. Killing the live lobster is a real job in itself though boiling it to death is an option. Lobster tails have numerous ways of being cooked. Starting from grilling, baking and steaming to having them just plain with drinks all can be considered an option. There are a numerous variety of dishes that can be made from lobsters depending on the knowledge of the cook and the taste of the persons having it.

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Mak Jones is a top chef who has good knowledge on a [lobster tails](#). To know about a [live lobster](#), please do visit a <http://getmainelobster.com/>

Article Keywords:

live lobster, lobster tails