

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

**(15) Cantonese Lobster**

1 8 oz lobster tail, cut into chunks

1/2 cup onion, chunk cut

1/2 cup bell pepper, chunk cut

1 teaspoon ground pork (*Note: earlier handwritten versions did not have this ground pork*)

1 green onion, flaked

1 egg

1/2 teaspoon salt

1 teaspoon black bean, minced

1 teaspoon ginger and garlic, minced

1/2 teaspoon sugar

1 cup soup stock

2 tablespoons wine

Dash sesame oil

1 teaspoon soy sauce

2 tablespoon cornstarch solution

1/2 cup oil

1. Heat oil in wok to hot. Add onion and saute until hot. Put in the salt, black bean, minced ginger, minced garlic and mix with ground pork.

2. Saute onion and bell pepper for a while, then add lobster meat, wine, sesame oil, soy sauce and soup stock. All the soup stock to come to a boil.

3. Cover the work until the lobster meat is thoroughly cooked. Remove the cover and add sugar, green onion and cornstarch solution to thicken the soup stock.

4. Lastly, break the egg into the work. Mix the lobster and other ingredients and immediately removed from the heat and serve.