

RECIPE: POACHED MAINE LOBSTER

CANNED FOOD

Tomato paste (canned), 0.58 oz.

DAIRY

Unsalted sweet butter, 16 oz.

SPICES & SEASONINGS

Saffron threads, 1 pinch

Dried tarragon, 6 sprigs

SPIRITS & COCKTAILS

Brandy, 8 fl oz.

VEGETABLES

Onion, 1 Cup

Leek, 1 Cup

Carrot, 1 Cup

Celery, 1 Cup

Shallot, 2.14 oz.

Tomato, 2.41 oz.

Basil leaves, 12

WINE

White wine, 1 bottle