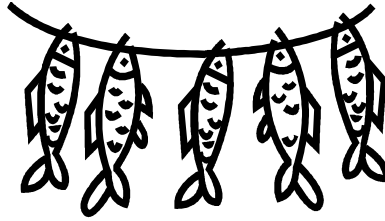


George's Place Fish Market

Local Seafood Market & Take-Out Seafood Deli



Cooking Instructions:

Lobsters

Boil 3-5 inches of water in a large pot. When the water comes to a boil put lobster into pot/ As soon as the water comes to a boil the second time set timer to appropriate cooking time (see below) Leave pot covered.

(To add some flavor, cook lobsters in beer or saltwater.)

1lb-CHX.....	18 minutes
1 ¼ lb.....	20 minutes
1 ½ lb.....	25 minutes
2-3 lb.....	30 minutes
3-4 lb.....	35 minutes
4 ½ -6 lb.....	38 minutes
6-8 lb.....	40 minutes
8-10 lb.....	45 minutes
10lb +.....	50 minutes

(Cooking times are the same whether there more than 1 lobster in pot)

Steamers:

Boil 3-4 inches of water in medium pot. When the water comes to a boil, place the steamers into pot. Set timer to 8 to 10 minutes or until steamers are fully open. Leave pot covered.

(To add some flavor, cook steamers in beer.)

Little Necks:

Boil 3-4 inches of water in medium pot. When the water comes to a boil, place the little necks into pot/ Set timer to 8 to 10 minutes or until little necks are fully open. Leave pot covered.

(To add some flavor, cook little necks in beer.)

Chowder Bases:

Defrost base, then add equal parts of milk or cream.

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