STEPHANY MILLER’S FAVORITE STEAMED LOBSTER

INGREDIENTS
6 lobsters
Water (preferably seawater)
Salt to taste

DIRECTIONS
Pour about an inch of water – preferably seawater - into a very large pot
If using tap water, add salt to taste
Bring water to a hard boil
Add the live lobsters and cover
Steam 1-pound lobsters for about 9 to 10 minutes. For bigger ones – up to a pound-and-a-half - steam a minute or two longer.
Serve with melted butter
(To create the feast seen above, boil washed potatoes whole (with the skins) in advance. Add corn cobs to the pot with the lobster. Near the end, add the potatoes, then the clams – they only take a couple of minutes to open – a sign that they’re done.)