

CUFFLINK TACOS

When you wanna feel like you’re ballin’ out to the nines and living the high life, there might not be a better ingredient than lobster. One of the fanciest proteins there is, it’s actually incredibly flexible – works great on its own, with butter, in mac and cheese, on a salad, and one of our favorite places to put it – on a taco. Like the cufflinks they’re named after, this type of dish just makes you feel a little cooler and more bougie when you’ve got it in the mix. The fun combination of flavors, the soft, buttery mouthfeel of the lobster combining with the crunchy of the coleslaw and the taco shells just fit right – like that French cuff shirt or those heels that just slip on and make you feel all special. When we put them into these mini-shells (taco shells, we’ve taken ‘em out of the lobster shells), they also help spread the meal around without burning through your wallet, so this is truly balling on a budget. Let’s get some browned butter, lobster and some fresh herbs to sauce things up and keep on pilin’ on the style, ya’ll. With royal slaw and a bumpin’ corn salsa on top? Simply top drawer, babe.

DOWNLOAD RECIPE

Yield: 16-20 mini tacos

Ingredients

- mini, crispy corn taco shells
- 1 ½ pounds. Roughly chopped up cooked lobster meat
- zest and juice from 1 lime
- ½ teaspoon cumin
- 1 tablespoon fresh tarragon, chopped
- 1 cup mayo
- 1 teaspoon minced garlic
- 1 teaspoon cayenne pepper
- 1 teaspoon paprika
- Salt and pepper to taste
- 2 cups of royal slaw (ingredients/directions below)
- 1 cup of pico de gallo (ingredients/directions below)
- Chopped cilantro (for garnish)
- lime wedges (for looks, this dish doesn't need it)

Ingredients for Pickled Red Onions

- 1 pound Red onions, sliced
- 1 teaspoon salt
- ¼ cup sugar
- 1 cup distilled white vinegar
- 1 cup water

Directions for Pickled Red Onions

- Heat water, vinegar and sugar in a pan until the sugar dissolves
- Pack the onions into a ¼ quart jar (we use plastic so it travels well on the boat) and pour the vinegar/sugar mix over it
- Seal it and store ‘em in the fridge, they last around 5 weeks, and good after 2 hours

Directions

- Mix the lime zest and juice, mayo, cumin, tarragon, garlic, cayenne and salt and pepper in a mixing bowl
- Add in the lobster meat, stir together until evenly mixed, set aside.
- Heat your taco shells briefly in the oven, 350 degrees for a minute or so
- Scoop a heaping portion of the lobster meat the bottom of the taco
- Add a layer of the royal slaw
- Add a layer of the pico de gallo
- Top with chopped cilantro and squeeze a lime over it (if you want to...)
- Have a bit and taco ‘bout it!

