How to Reheat a Precooked Lobster

Instructions

1. Fill a large pot about half-way with water. Heat the water until it starts to boil. The water should have small bubbles in the bottom, but it should not be a rolling boiling. If the water boils too much, you can easily overcook the lobster. Turn down the heat if it starts to boil too much.

2. Place the lobsters in the boiling water. It can be helpful to place the lobster inside the pot using tongs, as dropping the lobster directly in the water can cause the hot water to escape from the pot, potentially causing burns on the skin.

3. Boil the lobsters for two to three minutes. Remove the lobsters from the pot with tongs and serve immediately so that the meat is still hot. Don't boil the lobsters any longer, or else you may cause the meat to overcook, which will make it tough and hard to eat.