**Surf and turf: Lobster risotto with grilled beef tenderloin**

Any combination of seafood and meat would satisfy this famous combo for indecisive people, but we decided on the most decadent pairing because no corners were cut on this space and chicken and shrimp just wouldn’t do it justice. Just make sure you get the best quality meat, preferably organic and from humanely raised grass-fed animals. The risotto gets its flavor from the broth, so a homemade version makes all the difference in this recipe. You could use the leftover liquid from boiling the lobster as a starting point.

Ingredients for lobster risotto

* 1 (1 1/2- to 2-pound) live lobster
* 4 cups of homemade lobster or seafood broth
* 4 tablespoons unsalted butter
* 1 1/2 cups thinly sliced leeks
* 1/2 cup diced shallots
* ¼ tsp. lemon zest
* 1 cup Arborio rice
* 1/2 cup dry white wine
* 1 tablespoon fresh lemon juice
* 2 teaspoons chopped fresh thyme leaves
* Salt and freshly ground black pepper to taste

Ingredients for grilled beef

* The best beef tenderloin you can get your hands on, preferable on the big side if you are grilling it
* Salt and freshly ground pepper
* Vegetable oil to coat

Preparation for lobster risotto

1. Bring a large pot of salted water to a boil, and carefully plunge the lobster. Cover pot and cook lobster 15 to 20 minutes. Drain and cool. Remove meat from claws and tail, cut into ½-inch pieces, and set aside. To save time you could buy half a pound of lobster meat from tails and claws.
2. In a sauté pan over medium heat, melt 3 Tbs. of the butter. Add 1 cup of the leeks and cook until tender, about 5 minutes. Add the lobster meat and cook for 1 to 2 minutes. Remove from the heat.
3. Bring seafood broth just to a simmer in a medium saucepan. Keep warm over low heat.
4. Melt remaining 1Tbs. butter in a risotto pan over medium heat. Add shallots; cook 5 minutes or until slightly tender. Add the remaining ½ cup leeks and cook until tender, about 2 minutes. Stir in rice and lemon zest, and cook for 2 minutes stirring constantly, until rice is translucent. Add wine and cook until liquid is nearly absorbed, stirring constantly.
5. Add 1/2 cup warm broth at a time, stirring constantly, until liquid is almost completely absorbed before adding more. Since the rice will absorb the seasoning of the broth, only start tasting for salt towards the end of the cooking time and adjust as needed. When the rice is almost done (still firm to the bite, after approx. 20 minutes), stir in lobster meat mixture and cook just until thoroughly heated. Stir in last 3 ingredients and serve immediately.

**Preparation for meat**

1. Start by trimming excess fat and the silver skin off the tenderloin, and tying it with butcher twine to achieve even thickness, which will allow for even cooking.
2. About 45 minutes before grilling, add salt and pepper to the meat and let it rest at room temperature. Since this cut of meat is very lean, add a thin coating of vegetable oil.
3. Create a two-zone indirect fire in the grill and start by searing the meat on all sides on the hot zone. Transfer to the cooler zone, cover the grill, and let the meat cook turning it once, until it reaches your desired temperature, about 20 minutes (130 if like us you like it medium rare).
4. Let the meat rest while you finish the risotto. Slice and arrange nicely on the plates.