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# Lobster in Garlic Chili Butter Sauce - Korean Inspired Sweet & Spicy Sauce



Welcome to this mouthwatering recipe for **Lobster in Garlic Chili Butter Sauce**! This **Korean sauce-inspired lobster** dish is packed with bold flavors—sweet, spicy, and savory—all wrapped up in a rich, buttery sauce. A MUST TRY LOBSTER RECIPE! Whether you're cooking for a special occasion or just treating yourself to something extraordinary, this lobster recipe is sure to impress!

## □ What's in this recipe?

In this post, I'll show you how to make a delicious **garlic chili butter sauce** using **gochujang (Korean chili paste)**, **oyster sauce**, **sriracha**, and fresh ingredients

like garlic, ginger, and Thai chilies. The sauce perfectly complements Lobster tail, **lobster claws and arms**, creating an irresistible flavor combination.

Served over **steaming jasmine rice**, this dish is both indulgent and easy to prepare.

#### □ **Why You'll Love This Recipe:**

□ **Sweet & Spicy Flavor:** The balance of **gochujang**, **sriracha**, and **sweet soy sauce** creates a deliciously fiery kick.

□ **Rich & Buttery:** Butter takes this dish to the next level, making it creamy and indulgent.

□ **Easy to Make:** From start to finish, you can have this gourmet dish ready in just 30 minutes!

□ **Perfect for Any Occasion:** Whether it's a weeknight dinner or a special celebration, this recipe will wow your guests.

## LETS GET COOKING!

### Ingredients:

- 2 lb Lobster (or Frozen Cooked Lobster Claws and Arms)
- ½ Purple Onion or 5 Shallots
- ½ White Onion
- 4 cloves Garlic
- 3 Thai Chilies (adjust for spice)
- ½ Red Bell Pepper
- 1 tsp Ginger Paste/Fresh ginger root
- 1 tbsp Gochujang (Korean chili paste)

- 1 tbsp Oyster Sauce
- 2 tbsp Ketchup
- ½ tbsp Sweet Soy Sauce
- ½ tbsp Sriracha (optional for extra heat)
- 1 tsp Sugar
- 1 tsp Dashi or Mushroom Powder
- ½ tsp Salt
- 1 tbsp Butter
- Water (or lobster juice from boiling)

## Instructions:

### Step 1: Prepare the Paste

1. **Blend the Paste Ingredients:** In a blender or food processor, combine the following ingredients:
  - ½ purple onion (or 5 shallots)
  - 4 cloves garlic
  - 3 Thai chilies (adjust for desired spice level)
  - ½ red bell pepper
  - 1 tsp ginger

Blend everything into a smooth paste. Set it aside.

### Step 2: Prepare the Sauce

1. **Mix the Sauce Ingredients:** In a small bowl, combine:
  - 1 tbsp Gochujang (Korean chili paste)
  - 1 tbsp oyster sauce
  - 2 tbsp ketchup
  - ½ tbsp sweet soy sauce
  - ½ tbsp sriracha (optional for extra heat)

Stir until everything is well combined and set aside.

### **Step 3: Chop the Onion**

1. **Chop the White Onion:** Chop the ½ white onion and set it aside.

This will add a bit of crunch and sweetness to the sauce, balancing out all that heat and richness we've got going on.

### **Step 4: Cook the Lobster**

1. **Boil the Lobster:** Bring a pot of water to a boil. Drop the lobster into the water for about 2-3 minutes, just to thaw and heat through (don't overcook). This is Optional, you don't have to boil the lobster since it's already cooked. Once done, strain the lobster and reserve some of the water (or lobster juice) for later use in the sauce.

### **Step 5: Cook the Sauce**

1. **Heat the Pan:** In a large pan or skillet, heat the butter over medium heat.
2. **Sauté the Paste:** Add the smooth paste (from Step 1) into the pan and cook for about 3-5 minutes, or until the paste is cooked/becomes fragrant and the flavors develop.
3. **Add the Onion:** Add the chopped white onion into the pan and cook for another 2 minutes, just until softened and translucent.

### **Step 6: Combine and Simmer**

1. **Add the Sauce:** Pour the prepared sauce (from Step 2) into the pan with the cooked paste and onions. Stir to combine.
2. **Season:** Add 1 tsp sugar, 1 tsp dashi (or mushroom powder), and ½ tsp salt to the mixture. Add about 3 Tbsp of the reserved lobster juice or water (start with a couple of tablespoons) to help create a silky sauce.

## Step 7: Toss in the Lobster

1. **Add the Lobster:** Add the lobster meat to the sauce, tossing gently to coat it with all the delicious sauce. Cook for another 1-2 minutes, just until the lobster is well-coated and warmed through.

### Serving Suggestion:

Serve your **Lobster in Garlic Chili Butter Sauce** over a bed of steaming Jasmine rice. The sweet, spicy, and savory flavors from the sauce will beautifully complement the tender lobster meat, creating a luxurious dish that's perfect for any occasion.

☐ **Enjoy your Korean-style lobster feast!**

### Tips:

- You can use Crab instead of Lobster
- If you like it extra spicy, feel free to add more Thai chilies or a dash of extra sriracha!
- For added richness, you can finish the dish with a squeeze of lemon or a sprinkle of chopped green onion.
- This dish also pairs well with steamed vegetables or a side of pickled veggies for a balanced meal

And there you have it—**Lobster in Garlic Chili Butter Sauce** with a Korean twist.

This dish is rich, flavorful, and perfect for any occasion.

I hope you give it a try and let me know how it turns out in the comments below.

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- **Related Recipes:** Sauted Kale with Garlic Chili
- **Check out my playlist on My Easy Asian Recipes**

## About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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