

About Chef Colin Lloyd

Executive **Chef** & Partner, Greg's Steakhouse

Chef Colin Lloyd is a native of Nottingham, England and he spent 4 years of Culinary Arts study at Clarendon College. He has honed his craft in restaurant kitchens throughout Europe (Switzerland, France, England, and Isle of Man); the Caribbean (St Kitts/Nevis); Mexico (Acapulco) the United States (Charlotte, Atlanta) and Bermuda.

Now Executive Chef and partner in Greg's Steak House, Chef Colin continues to travel the world, only now he's able to dine out with his wife and young son. His favorite culinary destinations are New Orleans and New York, and he has a well known love Thai cuisine.

Having racked up a number of awards during his career, Chef Colin still competes in Culinary Competitions across the globe to keep his skills sharp.

Greg's Steak House Lobster Cakes.

Ingredients Makes 4-5 portions

- 1 Cup mixed red, green, yellow, peppers (cut into small dice)
- 1 Cup raw onion (cut into small dice)
- 2 cups pre-cooked lobster meat (roughly chopped, not too small)
- 2 Cup fresh bread crumbs.
- 1 tsp dried thyme.
- 2. Tbls Old Bay seasoning powder.
- Salt & Pepper to taste.
- Mayonnaise (to bind) Thousand Island dressing.

Method:

Season lobster meat in bowl with 1tbls Old Bay seasoning. Let stand.

Sauté onions and peppers, add dried thyme sauté until slightly soft. Remove from heat put into bowl. Add remaining Old Bay seasoning (1tbls) mix seasoning through, let mixture cool.

When cooled add lobster meat to pepper mixture. Mix well. Add fresh breadcrumbs to mixture. Season with salt and pepper to taste.

Mix until mixture starts to stick together. Add mayonnaise a little at a time until you can form balls with it.

Cover mixture and let stand in refrigerator for 30 mins. Form into 2oz balls then flatten into hockey puck shape cakes. Lightly flour each cake then pan fry until golden brown on both sides. Accompany with Thousand Island dressing.