

CRAB-STUFFED WHOLE LOBSTER

Ready to WOW your audience? The presentation of this dish is a show-stopper. The best part? There's not much work to be done. Combine all ingredients, place inside the lobster and bake. You may now take a bow.

MAKES 1-2 SERVINGS

- 1 ea Whole Spiny Lobster
- 1 oz Jumbo Lump Crab
- 4 oz Ritz Cracker
- 2 oz Butter (melted)
- 1 oz Lemon Juice
- 1 oz Tabasco Sauce
- ¼ cup Bell Pepper
- ¼ cup White Onion
- 1 tsp Old Bay Seasoning
- ½ oz Sherry Wine

Saute bell pepper and white onion with oil and deglaze with sherry after vegetables are translucent.

Mix crab, Ritz cracker, butter, lemon juice, Tabasco sauce, white onion, bell pepper and Old Bay Seasoning.

NOTE: Be sure not to overwork stuffing, consistency is key.

Stuff cavity of either half lobster, or whole.

Bake at 375° until golden brown.

Brush tail with butter and serve.

