



# CS Lobster Stuffed with Crabmeat

Author: Bob and Robin Young

Categories: Main Dish - Seafood, Source: The Captain's Shack

Servings: 2

Description: A delicious seafood dinner!

Suggested Wine: Indian Creek Winery (ID) Reserve Chardonnay

Serving Ideas: Serve with Infused Polenta with Shrimp Paste or Steamed Corn or Roasted Brussels Sprouts in Balsamic Reduction or Parsley New Potatoes.

## Ingredients

2 8 oz Lobster Tails, split along the center top, not thru the belly of the tail  
2 T Butter, melted  
15 Buttery Round Crackers, crushed (Ritz)  
8 ozs Jumbo Lump Crabmeat  
1/4 c Butter, melted  
1 T chopped fresh Parsley Leaves  
1 t Old Bay Seafood Seasoning  
1 lg clove Garlic, minced  
1 t Lemon Zest  
1 T fresh Lemon Juice  
5 T Dry Sherry  
1/4 t Himalayan Pink Salt  
1/4 t freshly ground Tellicherry Black Pepper

## Directions

- 1) Preheat oven to 425° F.
- 2) Pull the edges of the split lobster shells apart and gently lift the tail meat to rest above the shells. Place the prepared lobster tails on a baking sheet. Brush each portion of tail meat with 1 teaspoon melted butter.
- 3) Lightly mix the crushed crackers, crabmeat, ¼ cup of butter, parsley, seafood seasoning, garlic, lemon zest, lemon juice, sherry, salt, and Tellicherry pepper in a bowl until thoroughly combined. Spoon half the stuffing onto each lobster tail; press lightly to slightly shape the stuffing so it doesn't fall off.
- 4) Bake the lobster tails in the preheated oven until the meat is opaque and the stuffing is golden brown on top, 12 to 15 minutes. An instant-read thermometer inserted into the thickest part of the lobster tail should read 145° F.