



CRAB AND ASIAGO CHEESE STUFFED LOBSTER

FROM EXECUTIVE CHEF, EARDLEY FIRTH

Ingredients:

1 Lobster (1 1/4lb)
2 oz Melted Butter

Stuffing:

8 oz Jumbo Crab Meat
1 cup Fresh White Bread Crumbs
1 tsp Chopped Parsley
2 oz Grated Asiago Cheese
1 Egg
1/4 tsp Old Bay Seasoning
3 Tbsp Mayonnaise

Lobster preparation:

1. Boil the lobster for 5-6 minutes.
2. Split the lobster lengthwise, down the center, into 2 pieces.
3. Clean and rinse the two lobster cavities well. Then set aside.

Stuffing preparation:

4. Combine all ingredients in a large mixing bowl.

Directions:

5. Preheat oven at 400 degrees.
6. Lay the lobsters on a baking sheet pan.
7. Place the stuffing inside the cleaned lobster cavities.
8. Brush lobster meat with melted butter.
9. Bake the stuffed lobster in the preheated oven for 12-15 minutes.