

CrabStuffed Lobster Tail

Oscar · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

2

Description

This stuffed lobster tail recipe features a buttery New England style cracker and crabmeat stuffing. Serve with fresh lemon wedges and homemade dinner rolls for an exquisite but surprisingly simple meal.

Ingredients

- 2 lobster tails
- split along the center top - 2 teaspoons butter
- melted - ½ cup jumbo lump crabmeat - ¼ cup clarified butter
- at room temperature - 15 buttery round crackers
- crushed - 1 tablespoon chopped fresh parsley leaves - 1 tablespoon fresh lemon juice - 1 teaspoon seafood seasoning (such as Old Bay®) - 1 teaspoon lemon zest - 1 clove garlic
- minced - ¼ teaspoon salt
- or to taste - ¼ teaspoon freshly ground white pepper
- or to taste

Instructions

1. Gather the ingredients and preheat the oven to 425 degrees F (220 degrees C). Dotdash Meredith Food Studios Pull the edges of the split lobster shells apart and gently lift tail meat to rest above the shells. Place tails onto a baking sheet and brush meat with melted butter. Dotdash Meredith Food Studios Gently mix crabmeat
2. clarified butter
3. crushed crackers
4. parsley
5. lemon juice
6. seafood seasoning
7. lemon zest
8. garlic
9. salt
10. and pepper together in a bowl until thoroughly combined. Dotdash Meredith Food Studios Spoon 1/2 of the mixture into each tail; press gently to pack mixture so it doesn't fall off. Dotdash Meredith Food Studios Bake in the preheated oven until meat is opaque and the stuffing is golden brown on top
11. 10 to 12 minutes. An instant-read thermometer inserted into the thickest part of the lobster tail should read 145 degrees F (65 degrees C). Dotdash Meredith Food Studios