



ingredients

 Irie Jamican Style Restaurant

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Add any type of seafood to the stuffing!

instructions



Stuffed Lobster

by Chef Donna Davis

Lobster



- 1.5-2 lb. live lobster
- 1/3 clove of fresh garlic
- 1/3 medium onion
- 1/3 Scotch bonnet pepper (No seeds for the least spice)
- 2 sprigs of fresh thyme
- 1/3 Tbsp. garlic powder
- 1/2 Tbsp. adobo seasoning
- 1/2 Tbsp. Lawry's seasoning salt
- 1/4 Tbsp. black pepper
- 1 Tbsp. butter

1. Fill a large pot with a tight-fitting lid with two inches of cold water.
2. Add all the ingredients except the lobster and bring to a boil.
3. Add lobster to pot, cover, and steam until the shell is bright red, about 15-20 minutes. Transfer lobster to a large-rimmed baking sheet and let sit until cool enough to handle for approximately 10 minutes.
4. Slice lobster down the middle from the belly to the tail to fill later with cooked stuffing.

Stuffing



- 1/3 cup water
- 1/2 loaf wheat bread, shredded or 2- 6-oz. packages of Stouffers Stove Top Stuffing or similar stuffing mix
- Remaining onion
- 1 scallion stalk
- 1 Tbsp. adobo seasoning
- 1 Tbsp. Lawry's seasoning salt
- 1 Tbsp. black pepper
- 1 Tbsp. butter

1. Fill a medium pot with a tightly fitting lid with 1/3 cup of water and add butter. Cooking at medium heat, bring water with butter to a boil.
2. Stir in bread or stuffing with the onion, scallion, pepper, and the other dried seasonings. Cook the mixture at medium heat for 5 minutes or until firm.
3. Let cool before adding the stuffing mix into the lobster from the belly to the tail.