

BAKED STUFFED LOBSTER

PAIR WITH 2021 ESTATE CHARDONNAY

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INGREDIENTS

Serves 4

- 4 live lobsters, cleaned and prepared
- 1 cup Italian seasoned breadcrumbs
- ¼ cup roasted red peppers, finely diced
- 1 pound large shrimp, peeled and cleaned
- 2–3 lemons
- Olive oil
- Unsalted butter
- Salt & pepper

INSTRUCTIONS

To clean the lobsters, lay them shell-side down one at a time on a large cutting board. Run a knife through the mid-section and tail, splitting with one long cut. Use both hands to split and flatten the lobsters lengthwise until they lie flat. Rinse out each lobster under running water until clean, removing and discarding anything but the lobster meat. Pat the shells dry, and transfer to a sheet pan.

Fill a large bowl with ice and cold water and set aside. Bring a pot of salted water (optional: add a quartered lemon) to a boil, add shrimp, and return to a boil for 60 seconds, then drain and add to the ice bath. Once cool, drain the shrimp and coarsely dice them. In a large bowl, mix together the bread crumbs, red peppers, diced shrimp, salt, pepper, juice from ½ lemon, and a drizzle of olive oil until thoroughly combined. Divide the stuffing mixture evenly amongst the four lobsters and stuff into the tail and midsection.

Top stuffed lobster (stuffing side up) with thin slices of butter, placing thin slices of lemon on top of the butter and stuffing. Bake at 380° F for 35–45 minutes, depending on the size of the lobster. Lobsters are done when lemons begin browning on the edges and meat is no longer translucent.

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