

Lobsta' Buttah

Great with lobster, crabs, clams, and oysters. If picking/shucking shellfish at table, serve individual portions in small bowls for dipping. If the heavy lifting has already been done, drizzle on shellfish meats as they are served. This recipe makes about the right amount for four 1 ½ pound lobsters.

Tools

Small enameled cast iron or heavy stainless steel pot or glass stove/oven-safe two-cup measure

Ingredients

1 recipe crushed garlic

Fresh-squeezed juice of one lemon or lime (as you please, and to taste)

1 stick (¼ pound) unsalted sweet cream butter

Method

Combine all ingredients in small pot or measuring cup.

Melt very slowly over low, indirect heat such as next to the oven vent on your stove top.

Best if just melted and slightly translucent.

If butter fat and solids start separating, remove from heat and stir occasionally. If mixture solidifies, return to gentle, indirect heat until just melted and slightly translucent.

Comments

Refrigerate leftover Lobsta' Buttah and use to make garlic bread/toast.

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