

Ah Caramba! Lobster and Shrimp Recipe

Ingredients:

2 lobsters
8 jumbo prawns
1 clove fresh garlic, chopped
2 tablespoons white wine
1 tablespoon Worcestershire sauce
Pepper to taste
Salt to taste
Lime juice to taste
1 tablespoon chicken bouillon
2 cups butter
1 carrot
1 zucchini
1 head cauliflower
1 head broccoli

Directions:

Cut the lobsters and the shrimp in half and open them as a butterfly; wash them until they're perfectly clean; take the shell off and cut on one side to remove the vein. Pre-cook the vegetables and set aside.

Heat 1 cup of butter in a skillet, add the garlic and leave 3 minutes for the garlic to brown, add the white wine, the chicken powder and the Worcestershire sauce, then add the pepper, the lime juice and the salt to taste, this is how the garlic sauce is made and will be poured on the lobsters and Prawns at the end.

Stir-fry the pre-cooked vegetables in a different skillet.

Meanwhile, place the clean lobster on the griddle, season with the pepper, lime juice and salt to taste, then add the butter, cover completely, aluminum foiled can be used, but make sure it is well covered to be able to steam and to avoid the fat from accumulating.

After 5 minutes, add the prawns and a little butter, cover again for 5 minutes. They will be ready to savor. Serve with rice and buttered vegetables.