

Steamed Claws & Knuckles



A simple steaming recipe capturing the natural, fresh taste of our whole claw and knuckle meat, making the meat great on its own or as a topping for any dish!

Preparation time: 10 minutes

You Will Need:

One package of claw and knuckle meat in the shell

Plain water

A screened double boiler

Step 1: Bring the double boiler to a boil, place the lobster meat into the screened portion over the water, cover and steam gently for about 4-5 minutes.

Step 2: Serve with butter and your choice of garnishes.