

Poor Man's Lobster

Ingredients

1 lb. monk fish
1 can flat beer
1 Tbsp. lemon juice
6 Tbsp. butter, melted
garlic seasoning

Directions

Pour beer in bottom of pan. Cut fillets in 3 inch pieces and place on a collapsible vegetable steamer over the beer. Drizzle with lemon juice.

Cover and steam at a rolling boil for 10-15 minutes. Do not overcook or fish will be rubbery.

Meanwhile, melt butter. Add a dash of garlic if desired. Each person will dip a forkful of monk into his own butter dish. Serves 2.

The texture and taste resembles lobster - but at a fraction of the cost.

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