Preparing Great Seafood Dinner and Lobster Tails by Makjones

Article published on February 16th 2012 | Food

Are you arranging a small dinner party for family and close friends? But are still confused about what you are going to serve them; there is no need to worry. What about preparing a Seafood Dinner for them? This is one of the best ideas because if you prepare seafood for the party everyone will definitely like it. Moreover, seafood is good for health. Therefore, nothing can be better than this idea. In case you are worried about the recipes, all you have to do is to browse over the internet and you will find large number of recipes.

You can prepare crab cakes because a glass of chilled wine along with crab cakes will simply surprise your family and friends. For preparing this you need fresh crab meat. Then you will have to add mushrooms, onions, mayonnaise, seasonings, peppers, chopped celery to the crab meat and blend them together perfectly. Crab cakes are considered to be best seafood appetizers and you should definitely include it in you Seafood Dinner party menu. You can even prepare dishes of fish like halibut or cod. If you add some salsa and spread some crackers to any of them, your family and friends will really appreciate you. Actually, the cooking process of the seafood is very important because it brings out the essence in them. Therefore, selection of the ingredients of the dishes for your Seafood Dinner should be done very carefully.

You can even prepare Lobster Tails for your seafood dinner party. In fact, lobster tails are considered as a delicacy in different parts of the world. So if you will include it in your menu for the party your guests will really appreciate it. You will find many lobster tail recipes on different websites over the internet. With lobster tails you can prepare varieties of dishes; however, if you want to keep it simple then you can simply bake them.

For baking Lobster Tails you need butter, mayonnaise, lemon slices and an oven. The oven has to be preheated at 200 degree Celsius or 400 degree Fahrenheit. Then you will have to slit the soft shell in the tail so that the butter enters into it and it gets baked in a proper manner. Place the lobster tails on the baking tray with good amount of butter and then bake it for around eight to ten minutes. Then take the Lobster Tails out and serve with mayonnaise, lemon slices and some more butter.

Article Source:
http://www.articleside.com/food-articles/preparing-great-seafood-dinner-and-lobster-tails.htm - Article Side

Makjones - About Author:
Mak Jones is an international chef who has extensive knowledge about lobster. To know more about a lobster tails and a seafood dinner, please visit a getmainelobster.com

Article Keywords:
seafood dinner,lobster tails

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!