

Recipe

GRILLED LOBSTER TAIL

Ingredients

4 Lobster Tails

1/2 tsp Salt and Pepper

Lemon Garlic Butter Ingredients

4 Cloves Garlic

8 tbsp Butter

1 tsp Salt and 1 tsp Pepper

Juice of 1 Lemon

Preheat grill to medium-high heat.

Prepare the lemon garlic butter by combining all ingredients in a small saucepan and simmer for 4 minutes over low heat. Keep warm.

Prepare your lobster. Use kitchen shears to split the tail of the lobster open, then follow along the same line with a sharp knife to cut

through the meat of the lobster. Take care not to cut through the membrane of the shell. Press your lobster tails open so the meat is exposed. Season the meat with the salt and pepper.

Put the cut side down on grill grates. Close the lid, cook for 6 minutes. Flip the tails over, brush the inside with the garlic herb butter, close lid, and cook another 4-6 minutes or until flesh is opaque and the internal temperature of the lobster reads 145 degrees F.

Remove the cooked lobster tails from the grill.

Serve hot with lemon wedges.