

Broiled Lobster Tails with Garlic Lemon Butter

Ingredients

- 4 Lobster Tails
- 4 T Unsalted Butter
- 3 clv Garlic (minced)
- 1/2 T Lemon Juice
- 1 T Parsley (chopped)
- 0 ds Salt
- 0 ds Ground Black Pepper

Instructions

- 1.Preheat the oven broiler and move the oven rack about 6-8 inches below the broiler.
- 2.In a small bowl melt butter in microwave. Add the garlic, lemon juice, parsley, and dash of salt and pepper. Reserve 1/2 of the mixture for dipping.
- 3.Place lobster tails on a baking sheet. Using kitchen shears cut down the shell down to the fin. Using your fingers, gently pry the meat from the shell, keeping it attached at the base of the tail. Lift the meat so it is resting on top of the split shell.
- 4.Season with salt and pepper and brush garlic butter sauce over the top of the lobster tails.
- 5.Broil 10 minutes, brushing with the garlic butter halfway through, until cooked through.

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lobster tails should be white opaque and internal temperature reaches 145 degrees. Garnish with more parsley if desired and serve with remaining butter for dipping.