

Lobster with Lemon Butter Garlic



Preheat the broiler.

Place lobster tails on a baking sheet. With a sharp knife or kitchen shears, cut from neck to tail the back of the lobster.

Slightly pull apart shell and raise and season meat with equal amounts butter, paprika, salt, and pepper. Broil lobster tails until lightly browned and lobster meat is opaque, about 7 minutes. Garnish with lemon wedges to serve.



Lemon Garlic Butter for Lobster Tails

Ingredients:

1/2 cup butter

1/4 cup lemon juice

1/4 cup chopped fresh herbs (such as parsley, rosemary, thyme and basil)

2 cloves garlic, chopped

3 lobster tails

Directions:

Prep: 5 minutes, Cook: 5 minutes, Serves: 3

Combine butter, lemon juice, herbs and garlic in a small saucepan. Simmer over very low heat for 5 minutes. Serve with hot lobster tails.



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