

■ How to Grill the Perfect Lobster Tails

■ You'll Need:

- Lobster tails (4–6 oz each)
- Kitchen shears
- Melted butter
- Fresh garlic (optional)
- Lemon wedges
- Salt & pepper
- Fresh herbs like parsley (optional)

■ Step-by-Step Grilling Guide

- **Step 1 – Prep & Butterfly:** Cut the top shell lengthwise with kitchen shears. Gently pull the shell apart and lift the meat to rest on top. Brush with melted butter, season with salt, pepper, and optional garlic or paprika.
- **Step 2 – Heat the Grill:** Medium-high heat (375–400°F).
- **Step 3 – Grill:** Meat-side down: 4–5 minutes to sear. Flip, shell-side down: 3–5 minutes until meat is opaque & firm. Baste with garlic butter while grilling for extra flavor.
- **Step 4 – Serve:** Squeeze lemon over the top, garnish with parsley, and serve immediately.

■ Bonus Tip: Butter Dip Sauce

Melt unsalted butter with a splash of lemon juice, a pinch of salt, and a dash of garlic powder. Optional: Add parsley or cayenne for flair. Perfect for dunking every decadent bite.

■ Chef's Notes:

- Use real butter for the best flavor.
- Avoid overcooking — lobster turns tough fast.
- For a smoky twist, toss a handful of applewood or cherry wood chips on the grill.