



Broiled Lobster Tails

Broiled Lobster Tails are tender, buttery, and perfectly caramelized for an elegant seafood treat.

Ingredients:

- 2 Lobster Tails, thawed
- 3 TBS Butter
- Sea Salt – pinch for each tail
- Smoked Paprika – pinch for each tail
- Lemon Wedges

Instructions:

- Preheat broiler to high
- Set lobster tails on a baking sheet or in an oven safe dish.
- With sharp knife or shears, carefully cut the top of the lobster tail shell down to the tip of the tail avoiding the meat – devein if needed.
- Carefully pull the lobster meat out of the shell then place it back on top of the empty shell.
- Sprinkle with salt & paprika and add 1 TBS if butter in small pats along the top.
- Place in oven on middle rack. Cook until meat is opaque and white – about 10-12 minutes.
- Remove and serve immediately with the remaining butter (melted) and lemon.

***This recipe uses 8-10oz tails. You can use larger or smaller tails and adjust the time.*