



Broiled Lobster with Warm Butter and Lemon
Serves 2 People

Items You Will Need

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| 2 Pieces | 8oz Lobster Tail |
| 2 TBSP | Melted Butter |
| 1/4 tsp | Salt & Black Pepper Mix (3 parts Kosher Salt / 1 part Black |
| Pepper) | |
| 1 tsp | Chopped Parsley |



November Recipe

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Accompaniments

1/2 Cup	Drawn (Melted) Butter
1 each	Grilled Lemon (Cut in 1/2)
2 sprig	Parsley

Directions To Make

- Using kitchen sheers, split the shell from the large end to the tail.
- Gently pull the meat from the shell, leaving the tail end attached. Set the lobster atop the shell so it rests on top. (Piggy Back)
- Pre-heat your oven to 350°F.
- Baste the Lobster Tails with the Melted Butter and sprinkle with the Salt & Pepper Mix.
- Place in a pan or on a small sheet pan and place in the pre-heated oven for 8-10 minutes until the Lobster Meat turns opaque in color and has a firm but slight bounce to touch.
- Remove and sprinkle with fresh parsley, allowing to rest while preparing the plate.

Steps to Plating

- Prepare the plate with Warm Butter and a Grilled Lemon.
- Place the Broiled Lobster Tail on the platter.
- Finish with a sprig of Fresh Parsley.