

# GRILLED LOBSTER TAILS WITH GARLIC HERB BUTTER RECIPE

by Chef JJ

## Ingredients

- 6 tablespoons unsalted butter
- 8 garlic cloves, rough chopped
- 2 tablespoons chopped chives
- 3 tablespoons chopped parsley
- Grapeseed oil
- 8 (6-8oz) lobster tails
- Kosher salt
- Cracked black pepper

## Instructions

Add the butter into a medium saute pan or pot over medium-high heat. Add the garlic into the butter and begin to cook until the garlic is tender and the butter is golden brown. Add the herbs into the browned butter and mix. Split the back of the lobster tail by using kitchen shears. Pull the back out of the shell and season with salt. Turn your grill on high heat. If you don't have access to a grill, you can use a cast iron griddle with a grill side (oil the griddle if using). Once the grill is hot, add the lobster tails, meat side down. You want good grill flavor and grill marks. Flip the lobsters over and cook until medium. You do not want to overcook the lobster meat. Turn the grill off and brush the Garlic Herb Butter over the lobster tails and season with cracked black pepper, and serve.