



Jeff's Broiled & Buttered Lobster Tails

- XL 12-14 oz North Atlantic Lobster Tails
- 1 Tbsp of butter per Lobster Tail
- White Pepper to taste
- Paprika to taste
- 1 Tsp Lemon Juice per Lobster Tail

Prep Time: 10 min.

Cook Time: 12-14 min.
(approx. 1 min. per oz.)

Servings: 1 Tail pre person

INSTRUCTIONS: Preheat oven on low broil. Cut lobsters down middle of shell with scissors. Breach shell open part way, breaking both sides of the back. Rinse tails inside and drain. Line your pan with aluminum foil. Place a slice/dab of butter inside tail. Season the tails to taste with white pepper, paprika, and lemon juice.

Cook tails on low broil for 8 minutes, then on high broil for 4-5 minutes (approximately 1 minute total cooking time per ounce).

Serve with melted butter.



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