

Lobster Tails Broiled

Notes

- 2 Lobster tails
- ½ cup..... Butter, melted
- ½ tsp..... Paprika
- 1 Lemon, cut into wedges, for garnish
- Salt n Pepper (to taste)

1. With kitchen shears, carefully cut top side of lobster shells lengthwise. Pull apart shells slightly, and season meat with equal amounts butter, paprika, salt, and pepper.
2. Broil lobster tails until lightly browned and lobster meat is opaque, about 5 to 10 minutes.
3. Garnish with lemon wedges to serve.

Boiled Live Lobster

Notes

- 4 Lobsters (1 ½ lb ea.)
- 1 gal..... Water
- Salt
- 1 cup..... Butter, melted

1. Place lobsters in boiling salt water head first. Cover and cook for 15 minutes. Serve with melted butter.