



Broiled Lobster Creamy Garlic Butter



Ingredients:

- 4 lobster tails, thawed if previously frozen
- 8 TBLs unsalted butter
- 3 garlic cloves, finely minced
- ½ C heavy cream
- ½ tsp freshly squeezed lemon juice
- Salt and freshly cracked black pepper, to taste
- 2 tablespoons chopped fresh parsley
- 4 TBLs shredded Parmesan or Gruyere cheese (optional)

Method:

1. With kitchen shears, carefully cut along the top shell of each lobster tail lengthwise. Gently lift the lobster meat over the shell, leaving it attached at the base for presentation.
2. Melt butter in a medium saucepan over medium heat. Add minced garlic and sauté for 1 minute until fragrant. Stir in heavy cream, lemon juice, salt and freshly cracked black pepper. Allow the mixture to simmer gently, whisking until slightly thickened, about 2-3 minutes.
3. Position lobster tails in a baking dish. Generously spoon the prepared garlic butter sauce over the lobster meat. If using, evenly sprinkle shredded Parmesan or Gruyere over each portion.
4. Place the baking dish under the broiler on high heat for 7-10 minutes, or until the lobster meat is opaque and the surface is golden and lightly browned.
5. Remove from oven. Finish with chopped parsley and an extra grinding of black pepper. Serve immediately alongside warm artisan bread or roasted vegetables.