

Grilled lobster tails

Ingredients 1/4 c.

melted butter 1 tbsp.

lemon juice 1/2 tsp.

lemon zest 2 tbsp.

freshly chopped chives, plus more for garnish 2 tbsp.

freshly chopped parsley, plus more for garnish 1

clove garlic, minced 1/4 tsp.

kosher salt, plus more for seasoning 4

(8-oz.) lobster tails

Extra-virgin olive oil, for brushing

Freshly ground black pepper

Pinch of crushed red pepper flakes

Lemon wedges, for serving

Directions

1. Preheat a grill or grill pan over medium heat. In a small bowl, whisk together melted butter, lemon juice, zest, chives, parsley, garlic, and salt.
2. Using kitchen shears, cut top of lobster shell from meaty portion of tail. Using a knife, cut halfway through meat down the center, without cutting all the way through. Insert a skewer lengthwise through the lobster to keep lobster from curling up when cooked.
3. Brush all over with oil and season with salt and pepper.

Grill flesh side down until lightly charred, about 6 minutes. Flip lobster and dollop a spoonful of butter mixture on flesh side. Grill until just cooked through, about 5 minutes more.

4. Remove lobster from grill and sprinkle with red pepper flakes. Serve with lemon wedges.