



Jeremy's Grilled Lobster

Prep Time: 40 minutes

Grill Time: 30 minutes

Ingredients:

- 4 Two lb. Maine lobsters, live
- 1 lb. salted butter
- 4 cloves garlic, mashed
- 1/4 cup fresh parsley, chopped
- 2 shallots, minced
- 2/3 cup fresh lemon juice
- Juice of 1/2 medium orange
- 2 tbsp. fresh tarragon
- Salt & pepper to taste
- Fresh lemon wedges

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Grill Time: 30 minutes

Directions:

1. Sauté shallots and garlic in saucepan for five minutes or until soft.
2. Add rest of ingredients except lobster and lemon wedges, and heat until butter is melted.
3. Set aside and keep warm, stirring occasionally.
4. Line grill with aluminum foil. **Do NOT cover the entire cooking area with aluminum foil.**
5. Preheat grill to medium.
6. Split lobsters by placing on its back, sever the spinal cord by inserting a sharp knife between tail and body, then split lobster in half lengthwise.
7. Remove stomach and intestinal vein.
8. Crack claws and sprinkle meat with salt & pepper.
9. Paint lobster with melted butter mixture.
10. Place on grill flesh side down, cooking until there is a light char on the meat.
11. Turn, baste with butter and grill until meat is firm.
12. Remove lobster from grill and paint with melted butter, keep wrapped in foil.
13. Remove claws from lobster.
14. Place claws back on grill for 5-6 minutes more.
15. Remove and serve with the split lobsters

Recipe courtesy of Rick Browne, www.barbecueamerica.com.

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