



PIT BOSS RECIPES



GRILLED LOBSTER TAILS

CATEGORY

Dinner

SERVINGS

Serves 2

PREP TIME

10 minutes

COOK TIME

10 minutes

INGREDIENTS

- 1 Tbsp Fish & Sea Rub
- 2 Tbsp Chives, Chopped
- 3 (7-ounce) Lobster, Tail
- Lemon, Sliced
- Pit Boss Smoked Salt & Pepper Rub
- 3/4 Stick Butter, Room Temp
- 1 Clove Garlic, Minced

SPECIAL TOOLS

- Small Bowl

DIRECTIONS

Start your Grill on "SMOKE" with the lid open until a fire is established in the burn pot (3-7 minutes).

Preheat grill to 350°F.

Blend butter, chives, minced garlic, and black pepper in a small bowl. Cover with plastic wrap and set aside.

Butterfly the tails down the middle of the softer underside of the shell. Don't cut entirely through the center of the meat. Brush the tails with olive oil and season with salt, to your liking.

Grill lobsters cut side down about 5 minutes until the shells are bright red in color. Flip the tails over and top with a generous tablespoon of herb butter. Grill for another 4 minutes, or until the lobster meat is an opaque white color.

Remove from the grill and serve with more herb butter and lemon wedges.