



GRILLED LOBSTER TAILS WITH PESTO GARLIC BUTTER

PREP TIME: 15 MINUTES

COOK TIME: 10 MINUTES

SERVES: 4

INGREDIENTS:

6 frozen tails (4-6 oz. each)
4 peach wedges
Zest of 2 lemons
Marinade
Vegetables to grill/saute, your choice – we did shoestring zucchini & yellow squash

Marinade:

1½ cups olive oil
Garlic 4 cloves
1 bunch parsley, chopped
Salt and pepper to taste

DIRECTIONS

1. Marinate lobster tails while the shells are intact.
2. Crack frozen tails in ½ lengths, loosen the meat. Place on grill with a med-high temperature. Get some brown char marks on them.
3. Cook approx 5 min. Keep turning and marinating while cooking.
4. Toss peach wedges in the marinade and place on the grill.
5. Turn and baste with additional marinade.
6. Serve with grilled/sautéed vegetables
7. Pour **Pesto Garlic Butter Sauce**** over the lobster after it is on the platter.

** Separate Recipe

