

## Grilled Lobster Tails

5 raw frozen lobster tails (in the shell)  
1 stick melted butter  
1 clove minced garlic  
1 tablespoon lemon juice

Thaw lobster tails. Mix together other ingredients in a sauce pan over low heat. Cut tails down the center lengthwise so that they are butterflied. Place tails in a grill rack and grill over medium high heat with the meat facing up, basting often with butter mixture. Turn once or twice as necessary. Lobster tails are done when meat is white instead of opaque. Total cooking time should be about 10-12 minutes but this will vary with the temperature of your grill. Serve with grilled vegetables and corn on the cob. Serves 4

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