

Grilled Lobster

<http://userealbutter.com/2007/11/23/grilled-lobster-recipe/>

from my dad

2 lobster tails about 1/2 lb. each
2 cloves garlic, sliced
1 tbsp parsley, chopped
salt
pepper
2 tsps olive oil
2 tsps white wine
1/2 tbsp butter, in two pieces

Use scissors to cut the shells of the lobster tails down the back. With a knife, cut the lobster meat about halfway down, but not all the way through. Sprinkle salt, pepper, garlic, parsley, and olive oil over the tails. Rub the seasonings into the meat. Set the tails on a large sheet of aluminum foil. Pour wine over the tails and set a pat of butter on top of each tail in the trench of the meat. Wrap the foil around the tails into a tent-like pouch, sealing the openings shut. Grill on high heat for 6-8 minutes depending on the size. Serve immediately.