



Grilled Rock Lobster Tails

INGREDIENTS:

- 4 (10 to 12 oz) Rock Lobster Tails.....○
- 4 tablespoons Lobster Spice.....○
- ¼ cup Olive Oil.....○
- 1 Lemon.....○
- 4 Wooden Skewers.....○

PREPARATION:

- Squeeze the juice of 1 Lemon into the Olive Oil and set aside. Cut through the shell lengthwise down the center of the back of each Lobster Tail using kitchen shears or large knife.
- Run a pre-soaked Wooden Skewer lengthwise down the Lobster Tail to prevent curling while cooking. Brush Lobster with the Olive Oil Lemon mixture and sprinkle each Lobster Tail with approximately 1 tablespoon of Lobster Spice.
- Place Lobster on heated grill flesh side down. Cook for 15 to 20 minutes, basting with Olive Oil mixture frequently. Turn at least once during cooking. When Lobster is done it should be opaque and firm to the touch.

SERVES 4