

Grilled Lobster with Herb Butter



A simple but tasty treat for fans of superb seafood complete with a simple seasoning that's a must for many barbecue dishes.

Serves: 2

Profitability:

Steps:

Using a fork, combine all the ingredients for the herb butter

Crack the lobster claws and knuckles in two places on one side but take care to avoid crushing the meat

Brush the shell and un-cracked side of the claws and knuckles with olive oil

Place the lobster, cracked side up, on a plate and brush with herb butter

Barbecue, cracked side up and covered with foil. Grill for 15 minutes, brush occasionally with herb butter

Lobster is cooked when underside of tail is firm and dark orange

Return to grill if required; take care not to overcook or it will be tough

To serve, brush with herb butter and garnish with lemon wedges

Ingredients:

For the Herb Butter:

4 tbsp butter, softened

2 tbsp parsley, chopped

2 tbsp chives, chopped

1 tsp lemon juice

Pinch salt and pepper

For the Grilled Lobster:

1 large lobster, halved

1 lemon, cut into wedges

2 tbsp olive oil

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