

# EZ Shuck Tails w Roasted Garlic



A simple steaming recipe capturing the natural, fresh taste of our whole claw and knuckle meat, making the meat great on its own or as a topping for any dish!

## *You will need:*

Shucks' E-Z Shuck Maine Lobster Tails

2 tablespoons butter

roasted, chopped garlic

salt + pepper

*Step 1:* Butterfly Lobster tail, cut top of shell down the middle with scissors, use knife to cut through the top half of the tail meat to remove the digestive tract.

*Step 2:* Melt 2 tablespoons of butter & ½ teaspoon of roasted chopped garlic; add salt & pepper to the lobster tail.

*Step 3:* Add melted butter & roasted garlic mixture to top of tail. Save a little for the end.

*Step 4:* Step grill temperature to medium-high

*Step 5:* Place the tail on the grill with the exposed meat facing up.

*Step 6:* Cook for 6 minutes (cook time varies depending on size of tail)

*Step 7:* Turn tail (meat side down), cook for 3 minutes

*Step 8:* Turn tail one more and add remaining butter mixture.

*Step 9:* Take off the grill & enjoy!