

Orange-Ginger Lobster Tails

Yield: 4

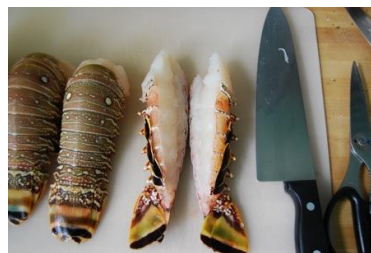


- ❑ 4 Lobster tails, uncooked approx. ½ lb/each
- ❑ 2 tbsp clarified butter

ORANGE-GINGER BUTTER SAUCE

- ❑ 4 tbsp butter (salted is fine)
- ❑ 2 tsp lemon juice
- ❑ 1-2 tbsp Orange zest julienne or minced
- ❑ 1 inch fresh Ginger* root gently peeled (rub edge of spoon) and minced
- ❑ ¼ tsp mild chili powder
- ❑ ¼ tsp aromatic bitters (e.g. Angostura)
- ❑ pinch of salt to taste

* substitute: 1/8 tsp ground ginger if you have to



Wash lobster tails, pat dry and with clean kitchen scissors cut top shell only, centered down to the tail. Then take a sharp knife and cut through flesh and underside. Cover and set aside.



Melt butter (35 sec. microwave) and stir in the lemon juice, orange zest, ginger, chili powder and bitters. Microwave for another 20 sec. or simmer gently for 2 minutes on the stove top. Stir and season with salt to taste. Set aside.

Preheat the teppanyaki grill on #5. When reached (orange light off), set to #7 - 8.

Melt clarified butter on the teppanyaki, or brush lobster, or spray flesh side lightly with cooking spray. Grill lobster tails shell-side-up/ meat side down for about 5-7 minutes. Turn tails over and spoon orange butter sauce over the meat. The shell then acts as a vessel to gently cook the meat. Continue cooking until meat is no longer translucent, about 5 minutes more. Switch the teppanyaki off.

TIP:

Experiment with different butter flavors, e.g. herb + garlic butter, or make a SIRACHA BUTTER

2 tsp Siracha sauce, 4 tbsp butter, room temperature. Combine and use on top of tails.

