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LOBSTER TAILS ON THE RUN-A GOOD BOAT RECIPE

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Lobster tails, however many you catch, leave shell on.
Garlic cloves, 4 or more depending upon your taste for garlic
butter, 1/2 stick

Saute sliced garlic cloves in butter. Cut lobster tails lengthwise in half. Add tails to garlic mixture, saute them; periodically turning them over for 10 to 15 minutes or until the shells are pink and the meat is white. Use the garlic mixture as a dip for your lobster. Add a salad and you have a mouth watering meal in less than twenty minutes.