



## Broiled Lobster Tails

2 Quarts water

2 Tablespoons salt \*

2 Lobster Tails \*

1/3 cup margarine or butter, melted \*

Lemon Butter Sauce (see below)

Insert a long metal skewer lengthwise through the tails (this will prevent the tail from curling).

Boil water and salt together in a saucepan.

Add the lobster tails.

Cover and heat to boiling;

reduce the heat and let simmer for 10-12 minutes.

Drain. Place tails (meat sides up) on broiler rack.

Brush with melted butter/margarine. Set oven control to broil and/or 550°.

Broil with tops about 3 inches from heat until hot (about 2-3 minutes).

Remove skewers; serve with Lemon Butter Sauce.

Cut away thin undershell and serve.

## Lemon Butter Sauce

½ cup margarine or butter \*

1 Tablespoon lemon juice

1 Tablespoon snipped parsley

¼ Teaspoon red pepper sauce \*

Heat all ingredients over low heat, stirring occasionally, until melted.

Keep warm.