

Recipe adapted from *Lobster Rolls & Blueberry Pie* by Rebecca Charles and Deborah DiClementi.



Grilled Lobsters with Herbed Butter

2— 1-1/2 to 2 lb. live lobsters
1 T olive oil
Salt and pepper to taste
2 lemons sliced
1/2 lb. sweet butter (2 sticks)
1/2 t chopped fresh tarragon
1/2 t chopped parsley
1/2 t chopped chives

Clarify the butter and keep warm.

Fill a large lobster pot with water and bring it to a boil. Once boiling, pick-up the lobster by the body and hold the claws down. Cut the rubber bands from the claws and add the lobster to the pot. Replace the lid. Repeat the process with each lobster. Boil lobster for five minutes.

Preheat the grill to medium-high heat. Remove lobsters from the pot after boiled for five minutes and place on a cutting board. Make an incision with the point of a knife behind the lobsters eyes and push straight down to the board. Bring the knife down between the eyes, then turn the lobster around and cut down through the tail and the body. Drizzle the meat with olive oil and season with salt and pepper. Place lobsters, meat side up, on the grill and cook for 7-10 minutes (the tails cook faster) without flipping. Add the fresh herbs to the clarified butter and baste the completed lobster. Serve with a side of herbed butter and lemon wedges.