

4 oz. Maine Lobster Tails

Description: Broiled with Pepper Butter or Split & Grilled with Garlic

Serving Size: 50 Servings

Categories: Fish

Cost Per Serving	
\$	5.07



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	8/10/2012	CR
Revised	4/6/2015	EA
	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
5.750	kg	Lobster tail (one)		20-100002001
0.750	lt	Olive oil		20-100001607
4.000	kg	Grilled asparagus	see recipe	50-100000049
2.750	kg	Grilled lemon (1/2)		20-100000771
3.000	lt	Lemon drawing butter	see recipe	50-100000062
		salt & black pepper to taste		

Method of Preparation:

- Split the lobster tail in half, season with pepper and brush with olive oil.
- Place on the grill/griddle flat side down and cook until meat starts to color. Turn and cook until done.
- Place on the serving plate with grilled asparagus, 1/2 a grilled lemon and melted lemon butter.