



Grilled Lobster Tails with Fresh Chili Butter

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit betterthanbouillon.com.

Ingredients

4 (4-ounce) lobster tails, cleaned
1 tablespoon Better Than Bouillon® Lobster Base
1 cup softened, unsalted butter
1 tablespoon sambel oelek (Fresh chili paste)
¼ cup freshly chopped parsley
1 teaspoon Better Than Bouillon® Roasted Garlic Base

Instructions

Set EGG for direct cooking (no convEGGtor) at 450°F/232°C.

Mix the Lobster Base, butter, fresh chili paste, parsley, and Roasted Garlic Base in a small bowl. Divide the butter in half.

Spread 2 tablespoons of the butter over the meat of each lobster tail. Place the lobsters directly onto the EGG, meat side up, and grill for 5-6 minutes.

Melt the remaining reserved butter. Remove lobsters from EGG and serve immediately with the remaining butter.

Serves 4