

Baja Style Grilled Lobster Tails

Ingredients

6 each Lobster Tails, thawed	1/2 tsp dried Oregano
12 Green Onions	1/4 tsp Salt
Cooking Spray	Dash of Hot Sauce
1 tbsp Orange Zest	1 Garlic Clove, minced
2 tbsp fresh Orange Juice	2 tbsp Butter, melted
1 tbsp fresh Lime Juice	
1 tbsp Olive Oil	

Directions

Preheat Grill. Completely thaw lobster tails. Cut each tail in half, lengthwise. Coat tails and onions with cooking spray. Place lobster, meat side down, on grill rack coated with cooking spray. Grill for 3 minutes, turn & grill for 5 more minutes. Place onions on grill & grill for 3 minutes, or until tender.

To prepare sauce, combine rind and next 7 ingredients (through garlic) in a medium bowl, stirring well with a whisk. Gradually add melted butter, stirring constantly with whisk. Drizzle sauce over cut sides of lobster tails.

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