

Grilled Live Lobsters

Ingredients

Live Maine Lobsters
Melted Butter
Old Bay Seasoning

Directions

Par boil lobsters in boiling water for 5 minutes. Remove lobsters from water and immediately put in large pot/bowl of cold water to stop the cooking. You can store par-boiled lobsters in refrigerator for several hours until ready to cook.

Using a sharp knife, slice the lobster down the middle. It is easiest to cut the lobster leg side up. Use kitchen shears to cut through shell if needed.

Stir desired amount of Old Bay seasoning in melted butter and baste lobster. Place lobsters on hot grill, flesh side down, and grill for 5 minutes or until flesh is beginning to look opaque. Flip lobster over, baste well with melted butter mixture. Grill another 5-6 minutes, or until lobster is cooked through.

Remove from grill & serve.

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