

BAKED COLD WATER LOBSTER TAILS

Ingredients:

- 8 small 7 oz. Lobster tails
- ½ cup salted butter, melted
- ½ tablespoon garlic powder
- 1 teaspoon dried parsley
- 1 pinch seafood seasoning (such as Old Bay)
- ½ lemon, juiced

Directions:

1. Preheat the oven to 400°, cut the lobster tails straight down the middle using kitchen shears. Butterfly the lobster meat by pulling it through the opening and laying the meat on top of the shell; place in an oven baking dish. Next, combine melted butter, garlic powder and parsley in a bowl. Mix with a spoon. Season lobster tails with seafood seasoning and pour melted butter mixture on top until each tail is completely covered. Squeeze lemon juice over top.

2. Bake in preheated oven until shells are bright and red and meat is opaque about 12–15 minutes.

Enjoy!