

Grillin
Chardonnay
Grillin' lobster

Follow these steps for a perfectly grilled 1 1/2 pound lobster

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Directions:

1. Split the lobster with a sharp knife length ways.
2. Remove all contents of stomach, black strip along tail and gills.
3. Place the split lobster, shell side down on medium high grill.
4. Grill the lobster until the meat starts to set up or become past opaque.
5. Brush the meat with a lemon and brown butter marinade (see our recipe below) and season to taste.
6. At the last minute carefully turn lobster over and grill for 2- 3 minutes more.
7. Ensure that the claws are always laying flat as to evenly cook.
8. When finished take the claws and crack them. This will allow you to ensure the doneness of the lobster.
9. Finish with by brushing with the brown butter marinade and a sprinkle of coarse sea salt.

Brown butter marinade

Ingredients:

1/2 pound salted butter
1/2 cup chopped parsley
1 shallot (finely minced)
juice of 2 lemons

Directions:

1. In a hot sauce pan add half a pound of salted butter
2. Allow butter to brown (hazelnut smell will indicate success).
3. Add chopped fresh parsley, finely minced shallot and the juice of two lemons.
4. If you need more marinade simply add a piece of cold butter and incorporate slowly