



Cold Water Lobster Tails

Homarus americanus

Country of Origin:	Canada, USA
Wild or Farmed:	Wild-caught
Harvest Method:	Trap
Product Specifications:	L-26"x W-14"x H-5"
Pack size:	1/10#
Gross Weight:	10 lbs.
Net Weight:	12 lbs.
Ti x Hi	10x10
Fresh or Frozen:	Frozen
Sustainability Rating:	Good Choice (MBA)
Key Notes:	Cold-water lobsters are sweeter and more delicate than warm-water lobsters. 100% net weight

Description	HSC Product codes:
Lobster Tails, 3-4oz	002543C
Lobster Tails, 4-5oz	002544C
Lobster Tails, 5-6 oz	002545P
Lobster Tails, 6-7 oz	002546C
Lobster Tails, 7-8 oz	002547C
Lobster Tails, 8-10 oz	002548P
Lobster Tails, 10-12 oz	002550C



Cooking Tips:

Prepare the oven. Preheat the oven to broil on the high heat setting (500 degrees F or 260 degrees C). Set the oven rack such that the lobster tails would be 4 to 5 inches away from the broiler. Place them on a baking sheet.

Coat the lobster in butter sauce. Whisk together the butter (melt it first), crushed garlic, lemon juice, smoked paprika, and cayenne. Brush the tails with the butter mixture. It's important to coat all the lobster meat so that it stays nice and juicy. You'll use about a tablespoon of butter mixture for each tail. Let it drip down into all the crevices.

Broil lobster tails. Place the pan under the broiler until the meat is opaque and slightly browned.

Garnish and enjoy! I like to serve this lobster tail recipe with lemon wedges and a sprinkle of fresh parsley. You can also serve with melted butter on the side.