

# Broiled Lobster Tail

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1. **Butterfly the lobster tail** and line on a baking dish.
2. Preheat the oven, set to broil
3. Make the sauce, in a bowl, combine 1 Tablespoon of chopped parsley, 2 teaspoons of **Garlic Broth Concentrate**, 1 teaspoon of Dijon mustard, 4 teaspoons of fresh lemon juice and 4 teaspoons of olive oil. Stir throughly.
4. Pour the sauce evenly over the lobster tails and place 1 teaspoon each of unsalted butter on top of lobsters.
5. Broil the lobster tails for 10 – 12 minutes.
6. Remove the lobster tails from the oven and carefully transfer to the plate. Do not discard the lobster drippings.
7. Make the butter sauce with the dripping leftover, transfer all drippings from baking dish to the small pot, heat on low temperature. Add 2 Tablespoons of unsalted butter into the small pot. As soon as it reaches simmer, stop heat.
8. Drizzle all butter sauces on lobsters.