

How to butterfly lobster tail

 sakurasoup.com/recipes/broiled-lobster-tail/butterfly-how-to

1. Cut through the top of the shell, snipping through the shell and top portion of the meat as you go.
2. Flip the tail and crack the ribs with both hammers down the center. This helps to open up the shells
3. Separate the meat from shell. Lift up meat from the shell, keep it attached to the base.
4. Set the lobster meat back over the top of shell and open up to butterfly the tail.