

Lemon Butter Lobster Tails:

Ingredients:

- 4 lobster tails
- 4 tablespoons melted butter
- 4 cloves garlic, minced
- 1 tablespoon fresh parsley, chopped
- Salt and pepper to taste
- Lemon wedges for garnish

Instructions:

1. Preheat your grill to medium-high heat.
2. Using kitchen shears, split the lobster tails in half lengthwise.
3. In a bowl, combine melted butter, minced garlic, parsley, salt, and pepper.
4. Brush the garlic butter mixture over the lobster tails.
5. Grill the lobster tails, shell side down, for about 5-7 minutes until the meat is opaque.
6. Optionally, garnish with lemon wedges before serving.

Side 1: Garlic Mashed Potatoes:

Ingredients:

- 4 large russet potatoes, peeled and cut into chunks
- 4 cloves garlic, minced
- 1/4 cup unsalted butter
- 1/2 cup milk
- Salt and pepper to taste
- Chopped fresh chives for garnish

Instructions:

1. Place the potato chunks in a large pot and cover with water. Add a pinch of salt and bring to a boil. Cook until the potatoes are tender, about 15-20 minutes.
2. While the potatoes are cooking, melt the butter in a small saucepan and add the minced garlic. Cook for 1-2 minutes until fragrant.
3. Drain the potatoes and return them to the pot. Mash the potatoes and add the garlic butter, milk, salt, and pepper. Mix until smooth and creamy.

4. Garnish with chopped fresh chives.

Side 2: Roasted Asparagus:

Ingredients:

- 1 bunch of fresh asparagus
- 2 tablespoons olive oil
- Salt and pepper to taste

Instructions:

1. Preheat your oven to 400°F (200°C).
2. Wash and trim the tough ends of the asparagus spears.
3. Toss the asparagus with olive oil and season with salt and pepper.
4. Roast the asparagus for about 15-20 minutes until tender-crisp.

Serve the Lemon Butter Lobster Tails with Garlic Mashed Potatoes and Roasted Asparagus for a complete and delicious meal. Enjoy your lobster main dish with two tasty sides!