**GRILLED LOBSTER WITH MISO CHILE BUTTER**

Serves 4

“If we’re grilling for a big group, we get our lobster halved and cleaned at the fishmongers,” says Gail Simmons. “It really cuts down on work and mess, so we can spend more time on the beach.”

**INGREDIENTS:**

1 stick unsalted butter cubed

2. 2 Tbs. white miso

3. 1Tsp. Sriracha

4. 2 Tbs. fresh lemon juice

5. 2 bunches of scallions

6. 1 Tbs. canola oil

7. 8 long metal skewers

8. 4 1-1/2 lb. lobsters halved lengthwise, claws detached and reserved

**DIRECTIONS:**

1. In a small saucepan, melt the butter. Whisk in the miso, Sriracha and lemon juice. Reserve ¼ cup of the miso-chile butter for serving.
2. Light a grill. In a large bowl, toss the scallions with salt and pepper. Grill over moderate heat, turning, until lightly charred and tender, 5 minutes. Chop the scallions and toss -with 1 tablespoon of miso-chile butter.
3. Skewer the lobster bodies from the tail to the head to keep them straight. Brush the lobster meat with 2 tablespoons of the miso-chili butter. Grill the lobster bodies and claws over moderate heat, turning and basting the meat with the remaining miso-chile butter, until the shells are bright red, 7 to 8 minutes for the tails and 12 to 15 minutes for the claws. Remove the skewers.
4. Arrange the lobsters on a platter or plates and scatter the scallions on top. Serve with lemon wedges and the reserved ¼ cup of miso-chile butter.