

upclose & tasty

Grilled Lobster Tails with Mojo de Ajo

Inspired by Rick Bayless

Ingredients

1/3 cup olive oil

8 garlic cloves, peeled and halved

2/3 cup chicken broth

Salt

1/2 teaspoon fresh black pepper, plus more for seasoning

1 (or more) canned chipotle chiles, seeded and thinly sliced

4.5 to 6-ounce lobster tails (if frozen, defrost them in the refrigerator overnight)

1/2 cup chopped cilantro

1 large lime, cut into wedges

Preparation

- 1. Light a gas grill, setting the temperature at medium-high.*
- 2. While the grill is heating, prepare the mojo. In a small saucepan, warm the olive oil over medium heat.*
- 3. Add the garlic and cook until soft, about 2 minutes.*
- 4. Pour the garlic and oil into a food processor, add the broth, 1/2 teaspoon salt and the pepper. Blend until smooth.*
- 5. Pour about a quarter of the mixture into a small bowl; pour the remaining mixture back into the saucepan and stir in the chipotle chile; keep warm over very low heat.*
- 6. With a large knife, cut the lobster tails in half lengthwise.*
- 7. Using the smaller amount of garlic mixture, brush a generous amount over the flesh-side of each lobster tail half. Sprinkle with salt.*
- 8. Lay flesh-side down on the hot grill. After about 2 minutes, when the lobster has browned a little, flip them over and cook shell-side down until the meat is done, usually 3 to 4 minutes longer.*
- 9. Transfer the lobster to dinner plates, spoon the warm mojo over the top and sprinkle with the chopped cilantro.*
- 10. Garnish each plate with a lime wedge.*

Enjoy!