



# Hot Honey Compound Butter BBQ Lobster Tails

EASY • 35 MINS

Feeling fancy? These BBQ lobster tails with hot honey compound butter are the ultimate Christmas indulgence. Sweet, buttery, and straight from the grill—Christmas just got a WHOLE lot tastier.



SKILL LEVEL  
Easy

PREP TIME  
15 mins

COOKING TIME  
15 - 20 mins

SERVINGS  
3

## Ingredients

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- 3 x 500g lobster tails, halved lengthwise
- 200g softened salted butter
- 1 tbsp chopped garlic
- 1 tbsp chopped parsley
- 1 tbsp chopped dill
- 2 tsp sea salt
- 2 tbsp [Capilano Hot Chilli Honey](#)
- 1 lemon, cut into wedges

## Method

1. Preheat BBQ to medium-high.
2. In a bowl, mix butter, garlic, parsley, dill, salt, and Hot Chilli Honey to form a compound butter.
3. Spread 1 tbsp of butter on each lobster tail. BBQ flesh side down for 6-8 minutes.
4. Flip and cook for another 6 minutes, adding more butter as it melts. Serve with lemon wedges.

## Used in this recipe



### CAPILANO HOT CHILLI HONEY 340G

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with fiery flecks of habanero chilli to create a delicious, sweet heat.

### ELEVATE YOUR SAVOURY DISHES

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

*Honey with a kick!*

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