



Hot Honey Compound Butter BBQ Lobster Tails

EASY • 35 MINS

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



SKILL LEVEL

Easy

PREP TIME

15 mins

COOKING TIME

15 - 20 mins

SERVINGS

3

Ingredients

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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

Available at



Honey with a Kick!

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.

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