

**Sweet maple wrapped lobster with basil butter**

1 ea. split lobster tail, meat from tail partially released but still adjoined at the end of the tail

1 T. olive oil

2 oz. softened butter

1 tsp. salt

1 tsp. fresh ground black pepper

¼ C. basil leaves

¼ tsp. lemon zest micro-planed

Pinch cayenne pepper

Soaked sweet maple wrap

1. Puree the oil, butter, salt, pepper, lemon and basil to a fine puree.
2. Smear the halved lobster with the butter.
3. Wrap the tail tie with twine.
4. Place into a wood fired oven or onto a three-phase grill and cook or five minutes.
5. Remove and snip the ties.
6. Serve with the wrap open.

