

# Baked Lobster Tails with Clarified Butter

Posted on [EntertainThePossibilities.com](http://EntertainThePossibilities.com)

Recipe sources: [Lobstergram](#) and [Serious Eats](#)



If your lobster tails are frozen, start by thawing them in cool water for 30-60 minutes, depending on size of the lobster tails. Once the tails have thawed, you should:

- Heat the oven to 425 degrees.
- Cut the top of the shell lengthwise, starting from the base and going toward the end of the tail.
- Crack the bottom of the shell using your hands, but be sure that you don't smash the shell.
- Reach inside the newly opened shell and gently remove the meat from the shell, but don't detach the meat from the base of the tail. After pulling the meat out, lay it on top of the shell.
- Remove the darkly colored vein from the meat and throw it away.
- Place the tails on a baking pan with enough water to shallowly fill the bottom of the pan. The water helps to steam the tails.
- Baste the tail with clarified butter and top it with seasoning of your choice – paprika provides great flavor and color.
- Bake your tails for exactly 1 to 1 ½ minutes per ounce. You'll know that your baked lobster tails are done when the meat is white and firm with no gray coloring or translucency.

*NOTE: Our tails took more like 2 minutes per ounce to cook. Use the coloring and translucency tips as your ultimate guide to doneness.*

## **Clarified Butter**

- Cut 1 pound unsalted butter into cubes.
- In a small saucepan, melt butter over medium-high heat.
- Continue to cook over medium-high heat; an even layer of white milk proteins will float to the surface.

- Bring to a boil; the milk proteins will become foamy.
- Lower heat to medium and continue to gently boil; the milk proteins will break apart.
- As the butter gently boils, the milk proteins will eventually sink to the bottom of the pot, and the boiling will begin to calm and then cease.
- Once boiling has stopped, pour butter through a cheesecloth-lined strainer or through a coffee filter into a heatproof container to remove browned milk solids.
- Let cool, then transfer to a sealed container and refrigerate until ready to use. Clarified butter should keep for at least 6 months in the refrigerator.