

Valentine's

SURF & TURF

COOKING DIRECTIONS

TIP:

LET STEAK SIT AT ROOM TEMPERATURE FOR 30 MINUTES BEFORE COOKING TO ENSURE ACCURATE COOKING TIMES. USE A RELIABLE MEAT THERMOMETER.

1. Preheat oven to 425°F.
2. Prep the Lobster tails: Cut the top of the shell (the back of the lobster) with scissors, leaving the tail intact. Lift tail meat through the slit and rest it on the shell.
3. Generously season both sides of steaks with provided Crazy salt.
4. Turn stove with oven proof skillet on to medium high and add 2 tablespoons of oil to skillet. (Recommendation: do not use oil olive due to lower smoke point)
5. Once skillet is hot, sear steaks for 2 minutes on each side.
6. Immediately transfer the skillet to the oven. [WARNING] skillet may be hot, handle with oven mitts. See table below for cooking times & temps.
7. Melt 2 florets of Tony's Garlic & Chive Butter in microwave for 10–15 second intervals until melted and baste the lobster tails.
8. Place Tony's Asparagus En Papillote pouch and lobster tails on a baking sheet flesh side up basting lobster tail with melted butter bake for 8–10 minutes or until lobster turns red.
9. Use an oven mitt to remove steaks from oven and drizzle pan drippings from the skillet over each steak. Let steaks rest for 5 minutes.
10. Remove lobster tails and asparagus pouch from oven. Shake asparagus pouch to evenly distribute butter. Season with butcher salt to taste.
11. Melt and distribute the remaining 2 garlic & chive butter over your lobster tails. Plate and enjoy!

For Rare:

Bake for 4–5 minutes or,
until 130°F – 135°F internal.

For Medium Rare:

Bake for 5–6 minutes or,
until 140°F – 145°F internal.

For Medium:

Bake for 6–7 minutes or,
until 155°F – 160°F internal.