

# Surf and Turf Supreme



PREPARATION TIME  
10 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
potato wedges



Lobster tails, while very tasty, can be very expensive per serving. For an equally special meal that costs far less, substitute 6 ounces of colossal (10 to the pound) shrimp for each serving of lobster.

## SHOPPING LIST

- bacon
- beef tenderloin steaks
- lobster tails
- lemon
- orange

## ON HAND

- butter
- salt
- paprika
- ground ginger

# INGREDIENTS

- 4 strips bacon
- 4 beef tenderloin steaks (about 5 ounces each)
- 4 frozen lobster tails, partially thawed (about 8 ounces each)
- 4 tablespoons butter or margarine, melted
- 1 tablespoon lemon juice
- 1 teaspoon grated orange peel
- 1/2 teaspoon salt
- 1/8 teaspoon ground ginger
- 1/8 teaspoon paprika

SERVES 4

**COOK'IN**  
*Xpress*

• Cutting the lobster tails can be quick and easy if you use a sharp pair of kitchen scissors.

## Make Ahead

You can wrap the steaks with bacon and prepare the butter sauce up to 8 hours ahead.

## ♦ VARIATION

For a special flavor, use applewood- or mesquite-smoked bacon to wrap the steaks.

**1** Preheat grill or broiler. Grease grill rack or broiler pan. Soak 4 wooden toothpicks in water. Wrap bacon around each steak; secure with a toothpick.



**2** Cut each lobster shell, down the center, from the top all the way through the bottom shell.

**3** Combine butter, lemon juice, orange peel, salt, ginger and paprika in a small bowl; mix well. Grill steaks for 8 minutes per side, brushing with butter mixture, for medium-rare.



**4** Grill lobster until meat is opaque and flakes easily, about 15 minutes. Brush steaks and lobster with butter before serving.