Saddleback Lobster Tails
Maximize convenience and minimize waste with an innovative seafood solution. First-of-its-kind Portico Imperial Saddleback Lobster Tails come pre-split at the top with meat lifted over the shell and are individually quick-frozen for a ready-to-prepare product. Made from premium wild-caught lobsters from the cold waters of the North Atlantic, these Marine Stewardship Council (MSC) certified lobster tails are known for their rich flavor and appealing texture.

**Features and Benefits**
- Chemical free and accurately graded
- No broken shells or damaged meat
- Appeals to consumers seeking sourcing transparency
- Premium Individually Quick Frozen (IQF) pack ensures fully usable product – cook only what you need
- Ready to prepare and cook; uniform appearance
- Great for large catering applications
- Saves labor to cut product; reduces number of claims due to injuries in the kitchen

**Cost Benefit:** Minimizes waste – on average 15% of shells are broken from lifting the tails

- If a catering event requires 1,000 tails, operators would break around 150 tails doing the process themselves. At $6.50 per tail, this would equate to approximately $975 in waste.

**Menu Ideas**
- **Simple Broiled Lobster Tail:** Broiled lobster tail with warm drawn butter, lemon wedge, and parsley garnish*
- **Crab-Stuffed Lobster Tail:** Baked saddleback lobster tail stuffed with lump crabmeat, breadcrumbs, mayonnaise, shallots, egg and old bay seasoning*
- **Lobster Tail with Peach-Lime Sauce and Endive Salad:** Grilled lobster tail brushed with olive oil, lime juice and sea salt sprinkle served with peach-lime sauce and grilled endive, fennel, sweet corn and peach salad*
- **Panko-Crusted Lobster Tail:** Classic broiled lobster tail with butter, lemon juice and garlic, crusted with panko breadcrumbs and topped with Parmesan cheese and paprika, served with roasted red skin potatoes and asparagus*

**Preparation Instructions**
For best results thaw before cooking. When thawing overnight, be sure to cover the lobster tails to prevent cross contamination.

- Can be broiled, baked, grilled or fried. Thaw under refrigeration immediately before using. Thaw lobster tails refrigerated overnight covered to prevent cross contamination.

**To Bake**:
Place thawed lobster tails on a baking sheet and place on lowest oven rack. Bake approximately 18 minutes at 400°F.

**To Broil**:
Place thawed lobster tails on a baking sheet and place on highest oven rack. Broil approximately 8 minutes at 500°F.

**To Bake (from frozen)**:
Place frozen lobster tails on a baking sheet and place on lowest oven rack. Bake approximately 22 minutes at 400°F.

**To Broil (from frozen)**:
Place frozen lobster tails on a baking sheet and place on highest oven rack. Broil approximately 10 minutes at 500°F.

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