

# Butter-Grilled Langoustines



## Ingredients:

- 8–10 fresh langoustines, cleaned and split lengthwise
- 3 tbsp unsalted butter
- 2 tbsp Rhubarb Ginger White Balsamic
- 1 tbsp olive oil (or Grapeseed Olive Oil for a lighter flavor)
- 1 clove garlic, finely minced
- 1 tsp fresh ginger, grated
- Salt and freshly ground pepper, to taste
- 1 tsp lemon zest
- 1 tbsp fresh parsley, chopped (for garnish)
- Lemon wedges, for serving

## Instructions:

- **Prepare the Langoustines:** Rinse the langoustines under cold water and pat dry. Using kitchen shears, split them lengthwise to expose the meat for even grilling. Season lightly with salt and pepper.
- **Make the Rhubarb Ginger Glaze:** In a small saucepan, melt the butter over medium-low heat. Stir in Rhubarb Ginger White Balsamic, olive oil, garlic, and fresh ginger. Simmer for 2–3 minutes until aromatic and slightly thickened. Remove from heat and stir in lemon zest.
- **Grill the Langoustines:** Preheat a grill or grill pan to medium-high heat. Brush each langoustine generously with the glaze. Grill for 3–4 minutes per side, basting once more midway through, until shells are bright and meat is opaque.
- **Serve & Garnish:** Arrange langoustines on a serving platter. Drizzle with remaining warm glaze and sprinkle with chopped parsley. Serve immediately with lemon wedges on the side for a fresh citrus finish.