



# Surf and Turf Skewers

## Ingredients

- 12 oz tenderloin steak
- Two 4–5 oz raw lobster tails, meat removed from shells
- 1½ tsp kosher salt
- 1 tsp smoked paprika
- 1 tsp sweet paprika
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp cayenne pepper
- ½ tsp freshly ground black pepper
- ¼ tsp ground thyme
- 4 tbsp olive oil
- 3 tbsp melted butter

## Instructions

**Special equipment:** 4 metal or bamboo skewers (soak bamboo in water for 30 minutes)

1. **Prep the Grill:**

Preheat your grill or grill pan to medium-high heat.

2. **Assemble the Skewers:**

Cut both the steak and lobster meat into 1-inch chunks. Thread onto skewers, alternating between steak and lobster (approx. 4 steak + 3 lobster pieces per skewer). Set aside.

3. **Make the Spice Rub:**

In a small bowl, mix together salt, smoked paprika, sweet paprika, onion powder, garlic powder, cayenne, black pepper, and thyme.

4. **Season & Oil:**

Drizzle or brush skewers with olive oil, then sprinkle the spice rub evenly over all sides.

5. **Grill & Baste:**

Place skewers on the grill and cook for 4–5 minutes, turning every minute. Baste with melted butter each time you flip. Steak should be rare, and lobster just cooked through.

6. **Rest & Serve:**

Remove from heat and let the skewers rest for 5–7 minutes before serving.