



EST. 1980



PAIRS WELL WITH: CHARDONNAY

LOBSTER ROLLS

Servings 4

Instructions:

You will need two 1½-pound lobsters or one 2½ to 3-pound lobster for this recipe.

In a deep stockpot, bring to a boil over high heat:

1½ inches water

(1 cup of more white wine)

Add:

Live lobsters

Cover, weighting the lid to keep in the steam and the lobsters. Steam about 10 minutes for 1½- pound lobsters, plus 3 minutes for each additional pound, until they turn bright red. Remove with tongs.

Combine:

2 cups cooked lobster meat, cut in bite-sized chunks

⅓ cup finely diced celery

(1 tablespoon chopped celery leaves)

2 tablespoon chopped parsley

1-2 tablespoons lemon juice

Salt and freshly-ground black pepper to taste

Stir in:

About 3 to 4 tablespoons mayonnaise or aioli

Set aside. Split along the top (but not all the way through):

4 hot dog buns or brioche or challah rolls

In a large skillet, melt over medium-low heat:

3 tablespoons butter

Place the buns on their sides in the pan (slit facing sideways) and move them around the pan to distribute the butter. Weigh the buns down with another skillet and griddle them for 5 minutes on each side, or until dark brown.

While they are still warm, fill the buns with the lobster and serve garnished with:

Lemon wedges





RECIPE NAME

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