SUMMER NEW ENGLAND LOBSTER ROLLS....WITH A TWIST

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 servings

Filling:
1 LB cooked lobster meat, cut into 1 inch pieces
3 tablespoons lemon juice
¼ teaspoon salt
1/8 teaspoon black pepper
½ cup finely chopped celery
1/3 cup mayonnaise

Buns:
6 New England style split-top hot dog buns
2-3 tablespoons soft butter

For Serving:
Lemon wedges
Potato chips

Directions:

- Make the lobster salad: in a bowl, stir the lobster meat, lemon juice, salt, pepper, celery, and mayonnaise together (taste and add more salt, pepper, or lemon juice if you like)
- Toast the buns: spread the outside of the buns with softened butter. Set a skillet or cast iron pan over medium-high heat and toast the buns for about 30 seconds on each side, or until golden brown
- Assemble the lobster roll by filling each bun with lobster salad
- Serve with potato chips and a wedge of lemon

To make a California Lobster Roll: add 1 ripe diced avocado

To make a Key West Lobster Roll: add 1 ripe diced avocado and 1 tablespoon lime juice instead of lemon juice

To make a Cajun Lobster Roll: add 1 teaspoon Cajun spice to the classic lobster salad