

## Old Fashioned Maine Lobster Roll

Makes 4 Rolls

*When preparing lobster roll recipes, use live Maine or other live, cold-water lobster. If needed, frozen lobster tails can be substituted. Typically, a Maine lobster roll calls for frankfurter buns. However, any split top roll, medium size hamburger roll, or bread of your choice, may be used.*

Three 1 ¼ to 1 ½ pound lobsters

½ cup mayonnaise

⅓ cup finely diced celery

3 tablespoons thinly sliced green onions, white and pale green parts only

1 tablespoon minced fresh parsley leaves

1 tablespoon fresh lemon juice

Several dashes of Tabasco Sauce

Kosher salt and black pepper to taste

4 top-split hot dog rolls

Unsalted butter, for grilling the hot dog rolls

Steam or boil the lobster ahead of time and remove the meat from the shell (claws, knuckles and tail). Cut the meat into bite size pieces and chill.

Once the lobster is chilled, combine it with the celery, green onions and parsley. In a separate bowl, whisk together the mayonnaise, lemon juice, and Tabasco. Taste and adjust seasoning with salt and pepper. Pour the sauce over the lobster and gently fold to mix.

Lightly butter the outside of the hot dog buns and grill them in a skillet until golden brown. Place lobster salad meat inside the grilled hot dog bun. Serve.

*Recipe courtesy of Sur La Table Chef Angie Lee*

*For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>*

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