

Best-Ever Lobster Roll

By Lena Abraham Feb 14, 2020

There are two types of lobster rolls: Maine style and Connecticut style. If you're more of a Maine person, let me direct you to our Lobster Salad recipe. It's dressed with mayo and would be delicious in a hot dog bun, as per tradition.

This lobster roll, on the other hand, is Connecticut style. That means absolutely no mayo in sight, just melted butter and some chives for freshness. We think this version really let's the lobster take center stage, so, crustacean lovers, this is the sandwich for you. Don't forget to serve with a squeeze of lemon!

Yields: 4 Servings
Prep Time: 15 Mins
Total Time: 30 Mins

INGREDIENTS

1. 3 (12-oz.) lobster tails, steamed, meat removed and chopped (3 c.)
2. 1/4 c. butter, divided
3. 4 split-top hot dog buns
4. 2 tbsp. freshly chopped chives
5. Kosher salt
6. Freshly ground black pepper
7. Lemon wedges, for serving

DIRECTIONS

1. Melt 2 tablespoons of butter and brush all over cut sides of hot dog buns. Heat a large skillet on medium heat and add buns, cut side down. (You may have to do this in batches.) Let toast until golden, 1 to 2 minutes.
2. When buns are toasted, remove from pan and add remaining butter. Reduce heat to low. When butter has melted add lobster and cook, stirring constantly to coat lobster with butter. Remove when lobster is completely coated in butter and warmed through, 3 to 4 minutes. Season with salt and pepper.
3. Fill toasted buns with lobster and garnish with chives. Serve with lemon wedges on the side for squeezing.



Photo by Park Feierbach

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