

RECIPE

Lobster Rolls

Recipe Created For	Main Ingredient
Stockpot	Seafood

Cook Time	Serving Size
Under 1 hour	2-4



RECIPE NOTES

Craving a fresh lobster roll? We've got the recipe for you! This Lobster Roll recipe is inspired by the famous New England sandwich made with fresh lobster meat and served on a hot dog-style bun. This is an excellent recipe to make during lobster season, which extends from beginning May until end of June. So, whether it's for a summer pool party or a fun meal to enjoy with the family, these lobster rolls are to die for! The recipe makes approximately 4 standard-size lobster rolls (or 2 fully-loaded lobster rolls!). No need to travel all the way to New England for a delicious bite of lobster - you can make this delectable meal from the comfort of your home in less than an hour. Simply follow the instructions below to get started. Happy cooking!

INGREDIENTS

- 4 live lobsters (about 1 ½ lb each)
- ¼ cup (60 ml) kosher salt
- 3 tbsp (45 ml) mayonnaise
- 3 tbsp (45 ml) crème fraîche
- 1 tbsp (15 ml) whole-grain mustard
- 1 tbsp (15 ml) lemon zest
- 1 tbsp (15 ml) lemon juice
- 2 tbsp (30 ml) finely chopped chives
- 2 tbsp (30 ml) finely chopped chervil
- 3 ribs celery, thinly sliced
- 2 large dill pickles, cut into small dice
- ¼ cup (60 ml) roughly chopped celery leaves
- 2 tbsp (30 ml) salted butter
- 4 large hotdog buns
- 4 romaine lettuce leaves

INSTRUCTIONS

Fill the [Stockpot](#) with water and add the salt. Bring to a boil. Plunge the lobster into the pot, head first. Cover the pot and bring back to a boil. Cook for 9 minutes. Carefully remove the lobster from the pot and set aside until cool enough to handle.

Once cooled, shell the lobster and cut into large pieces. Set aside.

In a large [bowl](#), combine the mayonnaise, crème fraîche, mustard, lemon zest and juice and 1 tbsp (15 ml) each of chives and chervil. Add the celery, pickles and celery leaves. Toss to combine and season with salt and pepper.

In a large [fry pan](#), melt the butter until browned and nutty. Lightly toast the hotdog buns in the browned butter. Set aside.

In the same pan, add the lobster pieces and cook in the browned butter for 1 or 2 minutes until heated through. Add the lobster pieces to the mayonnaise mixture and toss gently to coat in the sauce. Adjust the seasoning.

Fill the hotdog buns with one lettuce leaf and the lobster mixture. Garnish with the remaining herbs.

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