

Lobster Rolls

Adapted from SmittenKitchen.com & Lobster Rolls and Blueberry Pie

2 pounds cooked lobster meat, chopped roughly into ½-inch pieces

1 small celery rib, finely chopped

¼- ½ cup Hellman's mayo

Squeeze or two of lemon juice

Pinch of kosher salt and freshly ground pepper

Top-loading hotdog buns (Pepperidge Farm buns are the best for this)

Unsalted butter

1. In a large bowl, combine the lobster meat, celery, mayonnaise, lemon, salt and pepper and mix thoroughly. Adjust seasonings to taste. (Note: This can be done ahead and stored in the refrigerator for up to two days. In fact, I had leftovers the next day and frankly it tasted better on day two.)
2. Heat broiler, melt butter and brush over the inside of the hotdog buns and toast. Fill toasted buns with lobster meat.