



Lobster Salad

ingredients

- Cooked meat from five lobsters*
- ½ cup diced celery
- ½ cup mayonnaise
- 1 Tbsp. lemon juice
- ¼ tsp. sea salt
- ¼ tsp. fresh ground black pepper
- ½ tsp. Old Bay seasoning
- 4 New England style hot dog buns
- ½ stick of softened butter

directions

- Cook lobsters and let them cool or buy them already cooked**
- Combine 1½ lbs. chopped lobster meat, mayonnaise, lemon juice, celery, salt, pepper and old bay.
- Gently stir until all of the ingredients are combined.
- Chill lobster salad for at least 30 minutes before serving.
- Butter both sides of rolls, lightly brown each side in frying pan.
- Add lobster salad to rolls. Enjoy!

* Yields about 1½ lbs. of lobster meat, enough for 4 lobster rolls.

** Market Basket (and possibly other Supermarkets) will cook whole lobsters for you.
No messy cooking or clean-up!

Lobster cooking time: 7 to 10 minutes for a 1-pound lobster,
8 to 12 minutes for a 1 1/4-pound lobster