

Lobster Roll

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A classic mayonnaise-based dressing lobster roll.

Ingredients

Ingredient	Qty	Units
Lobster meat	1	Lb.
Mayonnaise	1/3	C
Fresh lemon juice	2	Tbs
Kosher salt	1	Tsp
New England style hot dog rolls	6	Each
Butter		

Directions

You will need 1 pound of lobster meat, this is approximately the meat from two 2-1/2 pound lobsters or you can lobster meat. I personally prefer tail meat. If you buy live lobsters you will need to cook the lobsters and remove the meat. 1 pound of lobster meat will be enough for 4 to 6 rolls.

Rinse the lobster meat under cold water and pat dry.

Mix 1/3 cup mayonnaise, with 2 tablespoons of lemon juice (the juice from one lemon), 1 teaspoon of kosher salt and mix together.

Mix the dressing with the lobster meat, being sure to evenly coat the lobster meat.

Butter and toast in a pan New England style Hot Dog rolls (the kind with exposed bread on the side, not the ones with crust on the side).

Fill the roll with the dressed lobster meat. I like to serve them with coleslaw and potato chips (Cape Cod original kettle cooked with sea salt is my favorite).