



LOBSTER ROLLS WITH POTATO CHIPS

Source: Williams-Sonoma Website

Serving Size: 4

Prep Time: ~ 60 min

Cooking Time: ~ 30



A favorite in New England, lobster rolls are traditionally served in hot dog buns with potato chips alongside. Serve with crispy chips.

This dish is good for summer time picnic or eating outside on the patio.

INSTRUCTIONS

- In large pot, bring lightly salted water to boil
- Cook the lobster in boiled water for **12 minutes**, do not over crowd the pot
- Remove meat from Lobster, cut into bite size pieces
- In a bowl, gently stir together the lobster meat, celery, mayonnaise, lemon juice, salt and pepper.
- Refrigerate until ready to serve.
- Preheat a griddle/grill over medium heat.
- Brush the outside surfaces of the hot dog buns with butter.
- Place the closed buns on the griddle and cook, turning once, until browned, **2 to 3 minutes** per side.
- Open the buns and fill them with the lobster salad, dividing evenly.
- Garnish with chervil and lemon wedges and Serve with the potato chips.

INGREDIENT LIST

- 1~2 bags of baked, lightly salted potato chips
- Kosher salt and freshly ground pepper, to taste
- Two, 1.5~2 lbs live lobster
- 1/2 cup minced celery
- 1/3 cup mayonnaise
- 2 lemons for
 - 2 1/2 tsp fresh lemon juice
 - Lemon wedges for garnish
- 4 hot dog buns
- Melted unsalted butter (~2 tbs) for brushing.
- Minced fresh chervil (~ parsley) for garnish

Selecting Live Lobster

Choose one that proves especially feisty. Hold a lobster up, grasping its sides safely behind its claws, to check that it quickly snaps its tail tightly under its body. **Any that are sluggish and apathetic have been in the tank too long.** Captured lobsters are not fed, so their meat will shrink away with time.

If not cooking live lobsters immediately, although best if prepared as soon as possible after purchase, you can keep them in the refrigerator for up to 2 days. Cover them with a damp cloth, place them in a small cardboard box or large, heavy paper bag and refrigerate.