



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Red Hook Lobster Pound Rolls

Recipe adapted from Susan Povich

Makes 4 servings

Fine sea salt

Three 1½ pound lobsters

½ to ¾ cup mayonnaise—either homemade, Ken’s brand or Hellman’s with a little lemon juice mixed in

¼ cup finely chopped celery (lightly salted; excess water squeezed out with a paper towel)

White pepper

Fresh lemon juice

¼ cup unsalted butter, melted

4 top-split hot-dog buns (preferably J.J. Nissen brand, available at the Red Hook Lobster Pound)

1 cup shredded iceberg or romaine lettuce

Paprika

1. *Bring 2 inches of water in large pot to a rolling boil and add 2 teaspoons of salt. Add the lobsters, cover the pot and cook for 8 to 10 minutes, until they turn bright red. Remove the lobsters and let them cool, then remove the tail and claw meat. Chop the lobster meat into ¾-inch pieces and refrigerate for one hour.*
2. *Mix the lobster meat with the celery and enough mayonnaise just to hold the mixture together. Season to taste with salt, white pepper and lemon juice.*
3. *Generously brush the outside of each roll with melted butter. Grill the rolls on each side until golden.*
4. *Fill each roll with ¼ cup lettuce and one-fourth of the lobster salad. Sprinkle with paprika and chives and serve.*