

New England Lobster Rolls

Cold Lobster Rolls

- 2 lbs of diced lobster meat
- 1/2 cup mayo
- 1/4 cup chopped green onion
- 1 Tbsp chopped celery
- 1 Tbsp fresh lemon juice
- 1/2 Tsp salt
- dash of hot sauce
- 4 bread rolls

Preparation: Combine all ingredients, except bread rolls and lobster meat, and mix together. Next, mix in lobster meat. After lobster meat added, serve by placing mixture onto bread roll. ENJOY!



Prep Time: 10 min.

Cook Time: N/A

Servings: 4

Prep Time: 5 min.

Cook Time: 2 min.

Servings: 4

Warm Lobster Rolls

- 2 Tbsp unsalted butter
- 4 cups lobster meat
- 2-3 thinly sliced green onions
- 4 bread rolls

Preparation: Melt 2 tablespoons of unsalted butter in a pan on low heat. Add lobster & green onions, warm on low until heated through for a maximum of 2 minutes. Serve on warmed/toasted bread rolls.

***Lobster meat is pre-cooked and may be enjoyed cold, as is. If you would prefer to warm it, melt 2 tablespoons of unsalted butter in a pan on low heat. Add lobster, warm on low until heated through for a maximum of 2 minutes.

Both recipes call for frozen lobster meat already being thawed in advance. The best way to thaw lobster meat is to keep it in the original packaging and place in a bowl with cold water. It will take about 1 – 2 hours to thaw.

