



Vischer Ferry Lobsterama



Connecticut Lobster Roll Recipe

INGREDIENTS

2 Hot Dog Buns
1 ½ cups of warm Lobster Meat
1 tablespoon Chives
2 teaspoons Lemon Juice
Add Salt and Pepper to taste
4 tablespoons of melted Butter

Steps:

- Melt 1 tablespoon of butter and toast each side of the bun until golden brown. Set this aside
- Melt the remaining butter in the same pan and add lobster meat. Toss gently to coat each piece of lobster. Season with salt and pepper to taste and optionally add a squeeze of fresh lemon juice and chives.
- Evenly divide the lobster filling into each hot dog bun and serve immediately.

New England Lobster Roll Recipe

INGREDIENTS

For the filling:

1 pound (2 cups) of chilled steamed Lobster Meat, cut into 1-inch pieces
3 tablespoons of Lemon Juice
¼ teaspoon of Salt
½ teaspoon Black Pepper
½ cup Celery (finely chopped)
1/3 cup Mayonnaise

For the buns:

4 - 6 New England Style Split-Top Hot Dog Buns
3 tablespoons of Soft Butter

Steps:

- Make the lobster salad:
- In a bowl, stir the lobster meat, lemon juice, salt, pepper, celery, and mayonnaise together. Taste and add more salt, pepper, or lemon juice, if you like.
- Toast the buns:
- Spread the outsides of the buns with softened butter, Set a skillet or cast-iron pan over medium-high heat. Toast the buns for about 30 seconds on each side, or until golden brown.
- Assemble the lobster rolls and serve:
- Fill each bun with lobster salad. Serve with potato chips and a wedge of lemon.

Calories 459 Fat 26g Carbs 21g Protein 34g

Calories 446 Fat 19g Carbs 44g Protein 28g