



CLASSIC NEW ENGLAND LOBSTER ROLL

4 oz. Lobster Meat
1 Crustless Bun
4 oz. Clarified Butter
1 tsp. Mayo
1 Lemon Wedge
½ tsp. Garlic Salt
½ tsp. Paprika

Method:

Slice ¼ way down on the bun. Spread half of the butter on the outside of the bun, melt the rest and save for serving. Toast the bun on each side until nice golden brown. (DO NOT USE BURNT BUNS). Take spatula and lightly mayo the inside of the bun (if you think you need more you have the right amount on!). Fill the bun with lobster meat. Sprinkle seasoning on top of roll. Serve with 2 oz. cup of clarified butter and a lemon wedge.