

Connecticut Lobster Rolls

Ingredients

Per roll

- 2 - 3 lobster tails
- 1 brioche or hot dog bun
- 3 - 4 Tbsp butter
- Kosher salt & fresh ground pepper to taste
- 1 Tbsp lemon juice
- lemon wedge, for serving

Directions

Bring a pot of water to boil, add lobster tails and cook for 3 minutes if fresh or 5 minutes if frozen. Remove and let cool.

Once cool, cut the top and bottom of the lobster shells using kitchen shears and remove the lobster meat using your fingers. Set the meat aside and discard the shell (or use for broth).

Lightly toast the bun.

Melt the butter in a skillet. Once melted, add salt and pepper to taste, the lemon juice and the lobster. Turn off heat, and continue cooking, stirring frequently, for about 1 minute. Transfer the lobster to the bun and pour the remaining butter on top of it. Serve with a lemon wedge.