



TASTING TABLE

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Red Hook Lobster Pound Rolls

Recipe adapted from Susan Povich

Makes 4 servings

- *Fine sea salt*
- *Three 1½ pound lobsters*
- *¼ cup finely chopped celery (lightly salted; excess water squeezed out with a paper towel)*
- *½ to ¾ cup mayonnaise--either homemade, Ken's brand, or Hellman's with a little lemon juice mixed in.*
- *White pepper*
- *Fresh lemon juice*
- *¼ cup unsalted butter, melted*
- *4 top-split hot dog buns (preferably J.J. Nissen brand)*
- *1 cup shredded iceberg or romaine lettuce*
- *Paprika*
- *Finely chopped chives*

1. Bring 2 inches of water to a rolling boil in a large pot 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 1 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.

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