

Recipe adapted from *Lobster Rolls & Blueberry Pie* by Rebecca Charles and Deborah DiClementi.



Lobster Rolls

2 lbs. cooked lobster meat, cut into 1/2" pieces
1/2 celery rib, chopped
1/4 c Hellman's mayonnaise
A good squeeze from half the lemon
Salt and pepper to taste
2 t unsalted butter
2 top loading rolls
Chopped chives to garnish

Combine all the ingredients from the lobster through the salt and pepper into a small bowl. Mix well and refrigerate for at least an hour or for up to two days.

When ready to serve, melt the butter over medium heat and toast the rolls on all sides in the butter. If the rolls aren't already sliced, slit them lengthwise across the top. Fill with the lobster mixture and garnish with chopped chives. Serves 2.