



Connecticut Lobster Roll

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Makes 4 servings

Ingredients

4 each split top -New England hot dog buns

2 each (1 ½ pounds each) steamed lobsters, meat removed from shell and roughly chopped

½ cup unsalted butter, softened, plus extra for buns

Juice of 1 lemon

1/3 teaspoon paprika

Sea salt –to taste

Black pepper-to taste

Method

1. Spread a thin layer of butter on both sides of the hot dog buns and grill on a flat-top skillet over medium heat until golden brown on both sides.
2. Melt butter in a saucepan over medium heat with lemon juice and paprika.
3. Add lobster and heat until warmed through.
4. Season to taste with salt and pepper, then divide lobster meat among the four grilled split-top hot dog buns and serve with a side of coleslaw and lemon wedges.