



# New England Lobster Roll

Recipe courtesy of UConn Dining Services | [dining.uconn.edu/recipes](https://dining.uconn.edu/recipes)

Makes 4 servings

## Ingredients

- 1 pound cooked lobster meat, roughly chopped
- 1/3 cup mayonnaise
- 2 teaspoons lemon juice
- ¼ cup finely chopped celery
- 2 teaspoons finely minced scallions (green part)
- 1 teaspoon chopped parsley
- Sea salt-to taste
- Black ground pepper-to taste
- 4 each split top -New England Hot Dog Buns
- 2 tablespoons butter, softened
- Lettuce-optional, 4 leaves Boston bibb

## Method

1. In a medium bowl, stir together mayonnaise, lemon juice, celery, scallions, and parsley.
2. Add in lobster meat and stir until coated.
3. Season to taste with salt and pepper and refrigerate until needed.
4. Heat a non-stick griddle or cast-iron skillet over medium heat, butter both sides of hot dog buns, and cook until golden brown on both sides.
5. Tuck the bibb lettuce leaf into the bottom of four buns, then fill with lobster salad.
6. Serve with a side of French fries or potato chips and lemon wedges.