

Lobster Roll

Yield: 3 sandwiches

Ingredients:

3- Labriola® Pretzel Demi Rolls

2 tablespoons butter- melted

Pretzel salt- as needed

1-1.25 lbs of lobster meat

1 celery stalk peeled and finely diced

2 tablespoons fresh lemon juice

1 tablespoon fresh chives, finely chopped

3 tablespoons Mayonnaise

Directions:

- 1. Preheat oven to 350° F
- 2. Cut lobster meat into 1/2 inch pieces
- 3. In a mixing bowl, gently toss lobster meat with lemon juice
- 4. Add celery, chives, mayonnaise, and cayenne pepper
- 5. Season with salt and pepper, cover and refrigerate for 30 minutes
- 6. Slice 1/2 inch wedge lengthwise on the top of each pretzel roll
- 7. Place pretzel rolls on parchment lined half sheet pan
- 8. Brush generously with melted butter and top with pretzel salt
- 9. Bake for 5 minutes
- 10. Remove from oven, cool slightly and fill with lobster mix

Recipe and photo courtesy of J&J Snacks