



Holi Aioli Roasted Garlic Maine Lobster Roll

- 1 COOKED AND DICED LOBSTER
- 1/4 CUP ROASTED GARLIC AIOLI
- 1/4 CUP CHOPPED CELERY
- 1/2 TSP FINELY GRATED LEMON ZEST
- 1/2 TBLSP FRESH LEMON JUICE

- 1 TBLSP SLICED CHIVES, PLUS MORE FOR SERVING
- KOSHER SALT, FRESHLY GROUND PEPPER
- 5 TBLSP UNSALTED BUTTER
- 4 NEW ENGLAND - STYLE SPLIT - TOP HOT DOG BUNS
- 2 GREEN LETTUCE LEAVES, HALVED LENGTHWISE

1. BRING A LARGE POT OF SALTED WATER TO A RAPID BOIL, BOIL LOBSTER UNTIL SHELLS ARE BRIGHT RED & TAILS ARE CURLED, 6-8 MINUTES. THEN SHOCK THE LOBSTERS IN AN ICE BATH.
2. MEANWHILE, MIX AIOLI, CELERY, LEMON ZEST, LEMON JUICE, & 1 TBLSP. CHIVES IN A MEDIUM BOWL TO COMBINE; SEASON DRESSING WITH SALT AND PEPPER.
3. REMOVE LOBSTER MEAT FROM SHELLS AND CUT INTO LARGE PIECES; DISCARD SHELLS.
4. HEAT A DRY LARGE SKILLET OVER MEDIUM. BRUSH RESERVED BUTTER OVER OUTSIDES OF BUNS. TOAST, BUTTERED SIDE DOWN, UNTIL GOLDEN, ABOUT 3 MINUTES PER SIDE. LINE EACH BUN WITH A PIECE OF LETTUCE & SPOON IN DRESSED LOBSTER; TOP WITH MORE CHIVES.

