

Luke's Lobster Roll

Created by Ben Conniff and Luke Holden

From [Real Maine Food](#) (Rizzoli) by Ben Conniff and Luke Holden

SERVINGS: 4

Ingredients

4 tablespoons unsalted butter
4 New England-style split-top hot dog buns
4 teaspoons mayonnaise
1-pound fresh cooked Maine lobster meat, chilled
1 tablespoon fresh lemon juice
¼ teaspoon dried oregano
¼ teaspoon dried thyme
¼ teaspoon celery salt
¼ teaspoon freshly ground black pepper

Preparation

1. In a small saucepan, melt the butter over low heat. Brush half the butter onto the outer sides of your buns.
2. Heat a 10-to-12-inch cast-iron pan over medium heat for 2 minutes, then toast the buns in the pan until golden brown, 1 to 2 minutes per side. Remove the buns from the pan and gently pry open the tops.
3. Spread about 1 teaspoon of the mayonnaise on the inside of each bun. Arrange a quarter of the lobster meat inside each bun.
4. Reheat the remaining melted butter, if necessary, and stir in the lemon juice. Drizzle the mixture evenly over the lobster in each sandwich. In a small bowl, stir together oregano, thyme, celery salt, and pepper, then sprinkle a pinch of the seasoning mixture over each sandwich. Enjoy!