

WARM LOBSTER ROLL





Chef's Note: Allow Clearwater Frozen Raw Claw and Knuckle Lobster Meat to thaw overnight in refrigerator.

Serves: 2

INGREDIENTS:

INSTRUCTIONS:

- 1 x 8 oz** Package of Clearwater Frozen Raw Claw and Knuckle Lobster Meat, thawed
- Lobster juice (reserved from poached lobster pack)
- 5 tbsp** Unsalted butter
- 1 tbsp** Shallots, chopped
- 1 tbsp** Tarragon, minced
- 1 tbsp** Lemon Juice
- 2** Split top rolls/buns
- Chives or parsley

1. Bring 2 gallons of water to a rolling boil in a large pot and place thawed lobster (in food grade safe package) into pot. Turn off heat and cook lobster for 10-12 minutes* with lid on. Remove from pot, cool and chop meat. Strain lobster juice from pack and reserve.
2. In a medium sauce pan, melt 1 tablespoon butter on medium heat. Add shallots and tarragon. Sauté until shallots are translucent. Add 1 tbsp lemon juice and reserved lobster juice.
3. Cook on medium heat for approximately 7 to 10 minutes or until liquid reduces by half. Lower heat and add remaining 4 tablespoons butter. Cook on low for 15 to 20 minutes, allowing flavors to develop.
4. Strain the lobster butter through a sieve into a separate container. Drizzle 2 tablespoons of strained lobster butter onto split roll/bun and toast in oven or brown on skillet. Reserve remaining lobster butter.
5. Combine 2 tablespoons of reserved lobster butter and lobster meat in a bowl and toss to coat. Add to rolls to serve.
6. Garnish with chopped chives or parsley, serve with lemon wedge.

Note: Lobster butter can be refrigerated for up to 7 days or frozen for up to 1 month.

**Ensure lobster meat meets minimum internal temperature of 165°F/75°C.*



remarkable seafood,
responsible choice