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Gluten-Free Lobster Rolls



Ingredients

2 (1/2-pound/680-g) lobsters
1 (3-ounce/85-g) bag of Zatarin's Crawfish, Shrimp, and Crab Boil seasoning
Kosher salt
2 lemons, halved
8 Laura's Ball Park Dog buns / or just plain store-bought hotdog buns
½ cup (120 ml) gluten-free mayonnaise
2 stalks celery, diced
1 tablespoon thinly sliced fresh chives, plus more for serving
1 teaspoon chopped fresh dill, plus more for serving
¼ teaspoon freshly cracked black pepper
Juice of 1 lemon

Preparation

- 1 Boil the lobsters in a large covered stockpot with the crab boil seasoning, salt, and lemons, as instructed in the box of crab boil seasoning.
- 2 When the lobsters are cool enough to handle, carefully remove the flesh, leaving claw meat whole. Cut the remaining flesh into large dice.
- 3 In a large bowl, stir together the mayonnaise, celery, chives, dill, pepper, and ½ teaspoon salt.
- 4 Add the lemon juice and then fold in the lobster.
- 5 Adjust seasonings to taste.
- 6 Split the buns vertically from the top down. Spoon a generous amount of lobster salad into each bun and garnish with additional dill and chives. Serve one bun per person.
- 7 (Source: Karen Morgan, "The Everyday Art of Gluten-Free")

Cooks Note
