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by Karen Morgan

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