

Lobster Rolls

Two 1½-pound lobsters
1 celery stalk
1 tablespoon fresh tarragon
1 tablespoon lemon juice
¼ cup mayonnaise

2-3 drops Tabasco sauce
Sea salt and white pepper to taste
4 top-cut hot dog rolls
3-4 tablespoons softened unsalted butter

Buy already steamed lobsters, or cook them live as follows: Boil 3 quarts of water with 3 tablespoons of salt, then grab the lobsters behind the heads, plunge them into the water, cover, and cook for about 7-8 minutes.

Remove the lobsters from the cooking liquid and lay them on the backs. With a scissors, split the tail shell down the middle, spread the tail apart, and remove the meat. Detach the claws, crack them with a nutcracker, and then remove the meat. Chop the lobster meat into bite-sized pieces, and place it in a bowl.

Very finely mince the celery stalk and the fresh tarragon, and place them in the bowl with the lobster meat. Stir in the lemon juice, mayonnaise, and Tabasco sauce to taste. Season with sea salt and white pepper to taste.

Open the hot dog rolls, and spread them with the softened butter on both sides. Place them over medium heat, and cook on both sides until they are lightly browned.

Apportion the lobster mixture evenly between the four rolls, and serve with potato chips and dill pickles on the side.