

MAINE LOBSTER CLUB SANDWICH

Yield: 8 Portions

Ingredients	Amounts
Maine Lobster meat, cooked, sliced thin	4 cups
Lemon, juiced	1 ea.
Maine Lobster roe, cooked	1 Tbsp.
Celery, peeled, minced	1 cup
Green onions, minced	½ cup
Parsley, minced	¼ cup.
Lemon mayonnaise	1 cup
Pullman loaf, crust removed, toasted	24 slices
Baby arugula	4 cups
Heirloom tomatoes, cut in ½, sliced thin	4 ea.
Applewood smoked bacon, cooked	24 slices
Avocado, sliced	2 ea.

Method

1. Place the lobster meat in a bowl, and season with lemon juice, salt and pepper. Toss gently so the meat does not break apart.
2. Combine the cooked lobster roe, celery, green onions and parsley in a bowl. Add ¾ cup of the lemon mayonnaise. Mix well and season with salt and pepper. Set aside.
3. Toast the bread. Generously spread one side of 2 of the pieces of bread with lemon mayonnaise. Place one slice of the bread with the mayonnaise side facing up on a cutting board. Top with 2 sliced of bacon, 7 thin slices of tomatoes, and the arugula. Place a piece of bread with the mayonnaise on top. Place the avocado slices in a thin layer. Top with the lobster meat. Generously spread the lobster roe mixture on the remaining slice of bread. Place the spread side down on top of the lobster, and secure with wooden toothpicks. Cut the sandwich diagonally into 3 pieces. Place on the plate with the sandwich open about 30 degrees so the guest can see what is inside.