

Gourmet Lobster Salad Sandwiches with Roasted Pepper, Cucumber and Tomato Salad

Roasted Pepper, Cucumber, and Tomato Salad

Serves 6 to 8

1 Large Green Bell Pepper
3 6-8 ounce Tomatoes, halved, seeded and cut into 1/2 inch cubes
1 Large English hothouse cucumber, peeled, halved lengthwise, seeded, and cut into 1/2 inch cubes
3/4 Cup Oil-cured Black Olives, pitted, quartered
2/3 Cup Chopped Red Onion
1/3 Cup Chopped Fresh Italian Parsley
5 Tbsp President's Choice Extra Virgin Olive oil
3 Tbsp Fresh Lemon Juice

Gourmet Open Face Lobster Salad Sandwich

Serves 6

3 Whole Fresh Baked Croissants cut in half
6 Slices Fresh Tomato
12 Slices Avocado, peeled and core removed, then sliced lengthwise
12 Pieces Fresh Lettuce
6 Fresh Lime Wedges for Garnish
1 Batch Lemon Dill Mayonnaise (Recipe Follows)
2 Boiled Lobsters, Meat Removed and thinly sliced

Lemon Dill Mayonnaise

Yields 1 Cup

1 Cup Mayonnaise
2 tsp Fresh Dill, Finely Chopped
1 tsp Lemon Juice
TT Salt and Pepper

Boiled Lobster

Pour seawater into a large cooking pot until it is about three-fourths full. (If seawater is not available, add a handful of picklign salt to tap water.) Bring water to a rolling boil. Place medium-sized lobsters head first into the boiling water, one at a time. When the water returns to a boil, start timing and cook lobsters for 12 minutes. Do not overcook. Using tongs, remove lobsters from pot and place on a plate to drain.

Kitchen shears are useful when cracking the claws, and a long pointed skewer comes in handy for digging the meat out of the claws and legs.

Thinly slice lobster and allow to cool for sandwiches.

Method for Sandwiches

1. Starting with a croissant half, begin by spreading approximately 1 tsp lemon dill mayonnaise.
2. Layer 2 pieces of lettuce on top of the mayonnaise.
3. Place 1 slice of tomato and 2 slices of avocado on top of lettuce.
4. Place thinly sliced lobster over top of the avocado and garnish with 1 lemon wedge.
5. Serve with Salad.