



LOBSTER/SHRIMP ROLLS

WITH CO-OP GOLD PURE SHRIMP

INGREDIENTS

- 4 hot dog buns
- 4 tablespoons CO-OP GOLD butter
- 4-6 (3oz) lobster tails (or) 1lb peeled/deveined large CO-OP GOLD PURE shrimp
- 1/2 cup mayonnaise
- 1/4 cup celery leaves, coarsely chopped
- 1 rib celery, thinly sliced
- 2 tablespoons green onions, chopped
- 1/4 teaspoon celery seed
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- zest and juice of one lemon

DIRECTIONS

If using lobster tails, remove lobster from shell. Dice shrimp or lobster into 1/2 inch pieces. Poach in simmering water for 3-5 minutes or until lobster or shrimp are opaque.

Drain lobster or shrimp; chill until cool enough to handle.

Heat butter in a large nonstick saute pan on medium-high. Place buns, cut side down, in melted butter to toast; cook 1-2 minutes or until golden.

Fill bun with seafood mixture and serve.

NOTES
