

TIM FARMER'S COUNTRY KITCHEN

LOBSTER ROLL

Water

Old Bay Seasoning

Lobster tail

Soft Rolls

Butter + Garlic Powder

Boil water and sprinkle in Old Bay Seasoning. Add lobster tail and boil for 7-8 minutes (tail will turn bright red). Remove and let cool. Cut meat out of shell and cut into bite sized pieces. Brush buns with butter and garlic powder. Broil until toasted. Add lobster to bun and top with melted butter (or Remoulade Sauce).



REMOULADE SAUCE

1 cup mayonnaise

1/8 cup mustard

1 garlic clove, pressed

3/4 tablespoon paprika

1 teaspoon Tony Chachere's

1 1/2 teaspoons horse radish

1 teaspoon hot sauce

Splash of pickle juice



Mix together until combined.