

FOOD

Chicago Takes on Maine Lobster

NewsUSA

(NU) - Lobster history in America dates back to the pre-colonial era when Native Americans found the crustacean in abundance all across beaches of the area that came to be known as New England. The state of Maine took hold of the market in the 19th century, and today, lobster is considered a top seafood delicacy.

While Maine is generally known as the land of the lobster, chefs all across the country have taken this claw-snapping creature and added a variety of flair and pizzazz to make it even more mouth-watering. The culinary experts at UNO have taken the traditional lobster roll and added the taste of fresh tarragon and crispy bacon to create a dish that is truly special.

With summer coming, this is a great lobster dish that's quick and easy to make, and will be a big hit at your next party or family dinner.

UNO Lobster Roll with Tarragon Mayonnaise and Bacon

Serves Four

- 4 New England-style hot dog buns (top split)
- 4 tablespoons unsalted butter, softened
- Lobster salad (recipe follows)
- 1/2 cup tarragon mayonnaise (recipe follows)
- 8 strips fully-cooked bacon, cut into 1/2 inch pieces
- 4 green leaf lettuce leaves, washed, dried, and shredded
- 4 dill pickle spears
- French fries or potato chips

1. Heat a 10-inch skillet over medium heat. Spread each of the hot dog buns with 1 tablespoon butter (1/2 on each side). Place the



You don't have to go to Maine to enjoy a lobster roll.

battered buns into the hot, dry frying pan and toast without moving until golden brown on one side, about 30 seconds. Turn and cook the other side, about 30 seconds more. Remove from heat.

2. Evenly distribute the shredded lettuce inside each bun.
3. Evenly distribute the bacon pieces on top of the lettuce.
4. Spoon the lobster salad evenly between the buns. Serve with pickles and French fries or potato chips on the side.

Tarragon Mayonnaise

- 1/2 cup mayonnaise
- 1 tablespoon fresh tarragon
- Kosher salt, to taste
- Fresh ground pepper, to taste

Place all ingredients into a stainless steel mixing bowl and mix. Set aside.

Lobster Salad

- 1 1/4 pounds fully cooked lobster meat
- 1/2 cup tarragon mayonnaise

Combine the lobster and tarragon mayonnaise in a stainless steel mixing bowl, and lightly mix. If not using immediately, cover with plastic wrap, and place in the refrigerator.