



## Luke's Lobster Roll

### Ingredients:

1/4 lb fresh cooked Maine lobster

1 New England-style split-top bun

2 tsp mayonnaise

1 tbsp butter

1 lemon wedge

celery salt

oregano

black pepper

Melt butter over low heat in a small saucepan. Brush both sides of the bun with about half of the melted butter. On a griddle or frying pan over medium-high heat, toast each side of the bun until golden brown and crisp, then remove from heat. Spread mayonnaise on the insides of the bun. Stuff with lobster. Drizzle remaining melted butter over the lobster, then sprinkle on a pinch of each seasoning. Squeeze lemon wedge over all, and serve immediately.