



Florida Lobster Roll

An original recipe from Ray Lampe, Dr. BBQ

INGREDIENTS:

4 tablespoons butter, divided
Garlic powder
3 Florida lobster tails, about 7 ounces each

Dressing

½ cup mayonnaise
Zest from ½ of a Florida orange
1/3 cup finely chopped celery
Pinch dried tarragon

6 hot dog buns, top split if available
Slices of Florida avocado
Spinach leaves

Set the EGG for indirect cooking at 350°F/177°C.

Split the top of the lobster shells and pull the meat out to rest on top. Cut a few slits in the meat so the lobster will cook evenly (you can have your fish monger do this for you). Place the tails on a perforated cooking grid and season lightly with salt and pepper.

Melt two tablespoons of butter and mix in a pinch of garlic powder. Brush the tails liberally with the butter. Place in the EGG and cook until the tails are firm to the touch, about 25 minutes; remove and let cool.

Meanwhile make the dressing by mixing the ingredients together in a large bowl. Remove the platesetter to cook direct at 350°F/177°C.

Melt the remaining butter and mix in a pinch of garlic powder. Brush the sides of the rolls and grill them for 2 to 3 minutes on each side until golden brown. Remove the lobster meat from the shells and cut into large dice. Add to the dressing and mix well. Line each bun with a few spinach leaves. Lay a few slices of avocado in the bun and top each with an equal portion of the lobster mix.

Makes 6 servings

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