

## Grilled Lobster Rolls

*Courtesy of BGETeamGreen Member Chris Robertson aka cookinwithswiss*

### Ingredients

2 lobster tails, butterflied  
2½ tbsp mayonnaise  
1 celery stalk, chopped finely  
2 tbsp lemon juice  
1 tbsp of fresh chives  
1 tsp Tony Chachere's® Original Creole Seasoning  
Green onions, chopped  
Big Green Egg Nashville Hot Seasoning  
Old Bay® Seasoning  
2 tbsp butter, melted  
¼ lemon, juiced  
1 sprig of rosemary  
2 rolls

### Method

Two hours before cooking, mix together mayonnaise, celery, lemon juice, chives, and Tony's Seasoning. Top with the green onions and refrigerate.

Set the EGG with the EGGspander with one side for direct cooking without the convEGGtor Stone and the other side indirect cooking with the convEGGtor Stone at 400°F.

Season the lobster with the Nashville Hot and Old Bay. Cook indirectly until the lobster reaches an internal temperature of 135°F. Transfer to direct cooking and cook meat side down for two minutes on each side until grill marks show.

While the lobster is cooking mix together the butter and the lemon. Base the lobster with the lemon butter mixture using the rosemary sprig as a brush right before removing the lobster from the EGG.

Toast the rolls on the direct side of the EGG. Once the rolls are to the desired doneness remove from the EGG. Coat the roll with the premade sauce, stuff with lobster, and serve immediately.

