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Maine Lobster Salad with Wild Arugula and Grilled Sourdough **Serves 2-4 People**

Items You Will Need

- 1 Pound Lobster Claw and Knuckle Meat
 - 2 TBSP Shallots (Diced)
 - ¼ Cup Celery (Diced)
 - 2 TBSP Fresh Dill (Picked leaves)
 - ¼ Cup Mayonnaise
 - 1 tsp Lemon Juice (Fresh Squeezed)
 - ½ tsp Salt & Black Pepper Mix (3 parts Kosher Salt / 1 part Black Pepper)
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Accompaniments

- 2 Cups Wild/Rustic Arugula
- 4 Slices Sourdough Bread (Thick Cut)
- 1 TBSP Olive Oil (for grilling the bread)
- 1 TBSP Lemon Oil
- ¼ tsp Flakey Sea Salt (Fleur du Sel)
- ½ tsp Chives (Chopped)
- ½ tsp Lemon Zest

Directions To Make

- Drain the Lobster Meat until all the liquid has dissipated.
- Combine the Lobster Meat in a Stainless Steel mixing bowl with the Shallots, Celery, Dill, Mayonnaise, Lemon Juice and Salt & Pepper Mix.
- Set this mixture aside in the refrigerator while preparing the remaining ingredients.
- Lightly brush the Sourdough Bread with the Olive Oil and place on the Grill to lightly brown on both sides.
- Place the Arugula in a mixing bowl and drizzle with the Lemon Oil. Sprinkle with the Sea Salt and gently mix together.

Steps to Plating

- Once the bread is browned, place it on a plate and top each piece with 1/4th the seasoned Arugula.
 - Divide the Lobster Salad among the 4 pieces of Grilled Bread as pictured.
 - Top the Salad (Open-Faced Sandwich) with Lemon Zest and Chives.
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