

PICKLER & BEN

Mississippi Lobster Roll



Known as the "Chef of Love," Jernard Wells creates swoon-worthy food, but when he cooks with his lovely wife Keena it's love at first bite. These lobster rolls with a sweet spin are a family favorite and proof of their combined power.

Mississippi Lobster Roll

Serves 4

Ingredients

1 1/2 pounds cooked lobster meat (4 1 1/2 pound lobsters or 4 large lobster tails), chopped into bite-sized pieces
1/2 cup mayonnaise, preferably Miracle Whip
3 tablespoons freshly squeezed lemon juice
2 inner celery stalks and leaves, finely chopped
1/4 cup diced red onions
1 teaspoon light brown sugar

2 tablespoons chopped fresh parsley leaves
1/2 teaspoon celery salt
Freshly ground black pepper, to taste
4 rolls, split and lightly toasted
Melted butter, for brushing
BBQ chips, for serving, optional

Directions

1. In a large bowl, stir together the lobster meat, mayonnaise, lemon juice, celery, brown sugar, parsley, diced red onions, celery salt, and black pepper, to taste.
2. Brush cut sides of the rolls with melted butter and evenly fill with the lobster salad. Serve with BBQ chips, if desired.

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