

CHARDONNAY

No. 04

Classic New England Lobster Rolls

THE CITRUS SCENT AND HINTS OF BUTTERY TOAST MAKE PORTILLO CHARDONNAY AN IDEAL MATCH FOR THE CLASSIC LOBSTER ROLL.

SERVES TWO



PREP TIME: 15 MINUTES

COOK TIME: 10 MINUTES

READY IN: 25 MINUTES

Ingredients:

- ½ lb. cooked lobster meat
- ¼ cup mayonnaise
- 1 tablespoon lemon juice
- 1 celery stalk
- Salt and pepper, to taste
- 2 hot dog buns or potato rolls
- 2 tablespoons unsalted butter, room temperature
- 1 tablespoon chives
- Lemon wedges

Method:

1. Chop cooked lobster meat into small chunks and place in a large bowl.
2. Finely chop celery and mince chives.
3. Add mayonnaise, lemon juice, celery, salt and pepper to bowl and mix gently.
4. Heat a large skillet or grill pan over medium heat. Spread butter on the open face of the rolls. Grill, flat side down, until light brown or golden, about 2 minutes.
5. Divide the lobster filling between the rolls. Sprinkle with chives and serve with lemon wedges. Enjoy with a chilled glass of Portillo Chardonnay!

OTHER GREAT CHARDONNAY PAIRINGS

