

INGREDIENTS FOR GARDEN & GUN CLUB LOBSTER ROLLS

- **FOR THE SAUCE:**
 - 1 cup Duke's mayonnaise
 - 1 tbsp. grated or jarred horseradish
 - 2 tbsp. whole grain mustard
 - 2 stalks celery, diced
 - 1 ½ tsp. shallots, diced
 - ½ tsp. garlic, minced
 - 1 tbsp. parsley, chopped
 - 1 tbsp. cornichons, chopped
 - 1 lemon, zested and juiced
 - 1 ½ tsp. capers, drained
 - ¾ tsp. kosher salt
 - ¼ tsp. black pepper, ground
 - ⅛ tsp. cayenne
- **FOR THE SANDWICH:**
 - 2 stalks celery, peeled and thinly sliced
 - 2 tbsp. shallots, finely chopped
 - 1 bunch chives, thinly sliced
 - 1 lb. cooked lobster meat
 - 4 New England-style hot dog buns
 - Salt
- **FOR GARNISH:**
 - Lemon, for zesting
 - Espelette peppers
 - Chives, sliced thin
 - 1 lb. butter, clarified
 - Lemon wedges

PREPARATION

1. **For the sauce:** Add all ingredients for the sauce to a food processor and mix until smooth and combined.
2. **For the sandwich:** In a large bowl, combine the celery, shallots, half of the sliced chives, and the lobster meat with 6 ounces of the sauce and a couple pinches of salt. Mix, taste, and add more salt if needed. Set aside.
3. Heat a sauté pan over medium-high heat. Add enough butter to coat the bottom of the pan. Toast both sides of the bun in butter until golden brown.
4. Fill each bun with lobster mixture (you may have some left over). Garnish with freshly grated lemon zest, a pinch of espelette peppers, and sliced chives. Serve with the clarified butter, divided between four ramekins, and lemon wedges.