



TRAEGER SMOKED LOBSTER ROLLS

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	10 MINS	90 MINS	2-4	APPLE

INGREDIENTS

4 LOBSTER TAILS (1-1/2 LBS. LOBSTER MEAT)	FEATHER RUB	1 TBSP. LEMON JUICE	1 CELERY STALK, FINELY CHOPPED
2 TBSP. BUTTER, MELTED	1/2 TSP. FRESH LEMON JUICE	1 TBSP. FRESH PARSLEY	SALT & PEPPER, TO TASTE
1/4 TSP. TRAEGER FIN AND	1/4 C MAYONNAISE	1 GREEN ONION, DICED	4 ROLLS, CUT IN HALF

PREPARATION

To prepare the lobster, cut a slit down the center of the hard shell of each lobster tail down to the tail fan using kitchen shears. Using your fingers, scoop around the shell and gently loosen the meat from the shell slightly.

In a small bowl, melt the butter and mix with the Traeger Fin and Feather rub and a 1/2 teaspoon of the lemon juice.

When ready to cook, set your Traeger grill to the Smoke setting.

Place the lobster tails directly on the grill grate and pour some of the seasoned butter into the cracked shell of each lobster. Smoke the lobster tails for about 1 1/2 hours, or until the internal temperature registers 135 to 140 degrees F on

an instant-read thermometer and the meat turns opaque.

While the lobster is smoking, make the mayo sauce by combining the mayonnaise, 1 tablespoon lemon juice, diced celery, chopped parsley, green onion, salt and pepper.

After removing lobsters from the grill, allow to rest for 5 minutes before removing the meat from the shells and roughly chopping the meat into chunks.

Add the lobster meat into the mayo mix and gently toss.

Spread butter on the rolls and toast them on the Traeger, then load them up with the lobster mayo mix. Enjoy!