

My favorite way to cook lobster is on the grill. The shells char as the meat cooks, giving the lobster a delicious flavor. Use the roasted garlic butter as suggested here, or try one of the many other compound butters on pages 334 to 335. I also particularly like the Maître d'Hotel Butter.

GRILLED LOBSTER with roasted garlic butter

Two 1¾-pound (800-g) live Maine lobsters
Olive oil, for brushing

Fine sea salt and freshly ground pepper
Roasted Garlic Butter (page 335), melted

Lemon wedges, for serving

Dispatch the lobsters (page 119). Split the lobsters in half lengthwise. Remove and discard the long thin black intestinal vein that runs the length of the lobster and also the lumpy head sac located near the eyes.

Prepare a medium fire in a charcoal grill or preheat a gas grill to medium. Brush the grill grates clean. Brush the lobster shells and tail meat with oil and season the meat with salt and pepper. Place shell side down on the grill grate. Liberally brush with the melted butter, working some of it into the cracked claws. Grill for 2 minutes, then repeat brushing with the melted butter. The shells should begin to char a bit. Move the lobsters to a cooler spot on the grill if necessary and cover the lobster with a metal roasting pan.

Cook just until the meat is opaque, 4 to 5 more minutes. Serve with the remaining melted butter and lemon wedges to squeeze over. **SERVES 2**

This beloved Northeast treat is simply a butter-toasted roll filled with lobster salad. You could substitute rock shrimp or bay shrimp for the pricey lobster, or use cooked lump Dungeness crab meat for an equally stunning sandwich. Purists demand a top-split roll or hot dog bun, as this helps to hold the salad in, but a brioche or potato roll is also nice. Toasting the buttered rolls is essential.

LOBSTER ROLLS

2 to 3 cups (270 to 405 g) chopped, cooked
lobster meat (page 120)

⅓ cup (75 ml) mayonnaise

½ cup (50 g) finely diced celery

Fresh lemon juice, to taste

1 tablespoon finely chopped mixed fresh
herbs, such as tarragon, and/or chives

Fine sea salt and freshly ground pepper

4 split-top buns or other buns

3 tablespoons unsalted butter, at room
temperature

Shredded iceberg lettuce (optional)

In a medium bowl, combine the lobster, mayonnaise, celery, lemon juice, and herbs. Season with salt and pepper.

Open the buns and flatten them, being careful not to break them apart. Spread the insides with the butter. Heat a large cast-iron skillet or griddle over medium heat. Add the buns, butter side down, and toast until golden brown, about 4 minutes.

While the buns are still warm, divide the lobster salad between them, close, and serve at once. You can add the optional lettuce if you want, but a Mainer wouldn't. **MAKES 4 SANDWICHES**

