

Loaded Lobster Roll

Aaron McCargo Jr. - Food Network

- 2 lbs shredded lobster meat**
- 2 Tbsp mayonnaise**
- 2 Tbsp crème fraiche**
- 3 Tbsp diced shallots**
- 1 lemon – juiced**
- 2 Tbsp chopped chives**
- 2 Tbsp chopped parsley leaves**
- 1 avocado, halved, pitted & flesh diced**
- 8 slices thick cut bacon, cooked crisp & crumbled**
- Salt & freshly cracked black pepper**
- 4 Brioche rolls, split**



DIRECTIONS

1. Preheat oven to 400 degrees F. Rinse lobster meat thoroughly and dice. Put into large bowl and set aside.
2. Add mayonnaise, crème fraiche, shallots, lemon juice, chives, parsley, avocado, bacon, salt and pepper to taste, and combine well. Cover and refrigerate before assembling sandwich.
3. Toast the brioche rolls in the oven until slightly colored, about 4 minutes. Assemble the sandwich by putting a liberal amount of lobster salad on each roll and serve.

Pair this recipe with **Andis Wines 2014 Cuvée Blanc**