

Ferraro's Cucina

Lobster Roll Bruschetta

Ingredients

- 1/2 cup **Red Wine Vinegar**
- 1 tablespoon **Granulated Sugar**
- 1/8 teaspoon **Crushed Red Pepper**
- 2 **Small Shallots**
(peeled and cut into thin rings)
- 2 (8 oz.) **Lobster Tails**
- Cooking Spray**
- 1 (10 oz.) **French Bread Baguette**
(split lengthwise)
- 1/4 cup **Extra-Virgin Olive Oil**
- 2 cups **Chopped Tomato**
(about 2 large tomatoes)
- 1 1/2 tablespoons **Fresh Lemon Juice**
- 1 tablespoon **Fresh Flat-Leaf Parsley**
(chopped)
- 1 tablespoon **Fresh Basil** (chopped)
- 1/2 teaspoon **Kosher Salt**
- 1/2 tsp **Freshly Ground Black Pepper**
- 6 tablespoons **Canola Mayonnaise**



Preparation

- Stir together vinegar, sugar, and crushed red pepper in a medium microwave-safe bowl. Microwave at HIGH until hot and sugar has melted, 1 to 2 minutes. Add shallots. Let stand 5 minutes; drain.
- Preheat grill to medium-high (about 450°F).
- Using a sharp knife, cut lobster tails in half lengthwise; coat flesh with cooking spray. Place lobster tails, flesh side down, on grill grates; grill, uncovered, until grill marks appear, about 4 minutes. Turn lobster tails over, and grill, uncovered, until flesh is opaque, about 2 minutes. Remove from grill, and cool 10 minutes.
- Meanwhile, lightly coat bread with cooking spray. Cut each bread piece in half. Place bread, cut side down, on grill grate; grill, uncovered, until toasted, about 1 to 2 minutes.
- Remove meat from lobster tails, and chop. Discard shells. Stir together lobster meat, oil, tomato, lemon juice, parsley, basil, salt, and black pepper in a medium bowl.
- Spread 1 1/2 tablespoons mayonnaise on cut side of each bread piece; top evenly with lobster mixture and pickled shallot. Cut each bread piece into 5 slices.



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