

Lobster Stuffed Mushrooms



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Ingredients:

- 12 ea. Large button mushrooms
- 6 oz. Blount Lobster Salad
- 12 ea. Celery leaves
- 1 c. Panko bread crumbs
- 1 Tbs. Fine chopped tarragon
- 2 Tbs. Fine extra virgin olive oil

Method of Prep:

- Pre-Heat oven to 400° F
- Wipe mushrooms with a damp cloth, twist stems out to remove core being careful not to damage the veil.
- Place in oven and let brown, about 8 to 10 minutes. Remove and let cool.
- Working with a ½ oz of Blount Lobster Salad, stuff center of mushrooms. Place on a perforated sheet tray and sprinkle with panko.
- Brown in oven for two minutes

To Serve:

Place on serving plate, drizzle olive oil over top, sprinkle with tarragon and lay one celery leaf on the top of each.
Serves 12

Lobster Sliders with Rosemary Buttered Rolls & Apple Wood Bacon

Yields: 12

Ingredients:

12 oz. Blount Lobster Salad
12 ea. Slider rolls
12 ea. Tooth picks
4 oz. Butter
1 Tbs. Fresh rosemary finely diced
12 ea. Small leaves of arugula
2 ea. Thick cut apple wood smoked bacon

Method of Prep:

- Pre-Heat oven to 400° F.
- Place rosemary and butter in sauce pan heat on low until butter is fully melted [do not let butter separate].
- Pour butter in a small ramekin and place in fridge to solidify.
- Place bacon on sheet pan. Brown in oven to crisp, about 4 to 6 minutes.
- Take out of oven and let cool. When cool cut into 12 pieces.

To Serve:

- Cut rolls in half and toast on a grill or flattop until browned.
- Butter both sides with rosemary butter.
- Place 1 oz of Blount Lobster Salad on each roll, top with one piece of bacon and arugula. Add top bun
- Secure with tooth pick and serve.

Lobster Rangoon's with Honey Dijon Aioli

Yields: 12

Ingredients:

6 oz Blount Lobster Salad
12 ea. Wonton Wrappers
1 c. Mayonnaise
1 c. Water
2 Tbs. Honey
2 Tbs. Fine extra virgin olive oil
Salt to taste for seasoning
1 Tbs. Fresh Lemon Juice
1 Tbs. Chopped Chives, whole for garnish
Oil for Frying

Method of Prep:

Preheat frying oil to 350° F.

Working with one wrapper at a time on a flat surface, place ½ ounce of Blount Lobster Salad in the center. Lightly moisten the wrapper's edges with water. Fold wrapper over to form a triangle and press lightly together. Bring the opposite corners together to form a basket shape. Repeat with remaining ingredients. Place rangoons in a fryer basket and cook 1-2 minutes until golden brown. Remove wontons from oil and place in a paper lined bowl. Sprinkle with salt and chives; toss to evenly coat.

To Prepare Aioli: Wisk together mayonnaise, honey, chives, salt, and lemon (optional).

To Serve:

Place rangoons in serving basket with aioli on the side.

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