

Recipe: Lobster Rolls on the Wolf Griddle

Serves: 4

Prep Time: 15 minutes

Cook Time: 5 minutes

Difficulty: Easy

Ingredients:

- 1 pound cooked lobster meat (claw and tail), chopped
- ¼ cup good-quality mayonnaise
- 1 stalk celery, finely diced
- 1 tablespoon lemon juice
- 1 teaspoon fresh chives or parsley (optional)
- Salt and freshly ground pepper, to taste
- 4 top-split hot dog buns or brioche rolls
- 2 tablespoons unsalted butter, softened
- Lemon wedges, for serving

Instructions:

1. Prep the Lobster Filling

In a bowl, combine the chopped lobster meat, mayonnaise, lemon juice, celery, herbs (if using), and salt and pepper. Gently mix to coat without breaking up the lobster. Cover and refrigerate until ready to use.

2. Preheat the Wolf Griddle

Turn the Wolf griddle to medium heat. Allow 5–7 minutes to reach a consistent surface temperature.

3. Toast the Buns

Butter the outsides of each bun and place on the griddle. Press lightly with a spatula and toast until golden brown—about 1–2 minutes per side. The griddle's consistent heat gives you an even, crisp finish without burning.

4. Warm the Filling (Optional)

If you prefer a warm lobster roll, reduce the heat slightly and gently warm the lobster

mixture on one half of the griddle, stirring frequently. This prevents separation and ensures a silky texture.

5. Assemble and Serve

Spoon the lobster filling generously into each toasted bun. Garnish with a pinch of herbs or an extra squeeze of lemon, if desired.

6. Pair Like a Pro

Serve with kettle chips, corn on the cob, or a garden salad. A crisp white wine, citrusy IPA, or sparkling lemonade makes the perfect pairing for an afternoon celebration.