



Langostino Lobster Roll

INGREDIENTS

6-8 oz cooked Langostino tails

1 stalk green onion – minced.

1 stalk celery – minced.

1 tbsp garlic butter – or plain butter – melted.

1 sliced hoagie roll

2 tbsp mayonnaise – Dukes is preferred.

½ tsp Thyme leaves

½ tsp Greek seasoning – recommend Cavender's

½ tsp salt/pepper/garlic mixture

½ tsp lemon juice

METHOD

In a microwave safe bowl Melt butter

Add green onion and celery

Add lemon juice and thyme

Add salt/pepper garlic

Add mayonnaise

Add langostinos

Mix all together by hand or with a spoon

Spoon into hoagie - and enjoy