

These Lobster Rolls with Miso Butter and Furikake Crunch Are Unforgettable

Meet your new favorite way to devour lobster:



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INGREDIENTS

- 1 lb cooked lobster meat, chopped
- 1/4 cup miso butter (white or yellow miso mixed with softened unsalted butter)
- 1/4 cup mayonnaise
- 2 tbsp chopped chives
- 1 tsp lemon juice
- Salt and pepper, to taste
- 4 hot dog buns, split-top or classic
- 1/4 cup furikake seasoning
- 1/4 tsp cayenne pepper
- 1/4 tsp garlic powder
- 1/4 tsp onion powder

DIRECTIONS

1. **Make the : Lobster Mixture**In a medium bowl, mix chopped lobster meat, miso butter, mayo, chives, lemon juice, salt, and pepper. Stir until well combined and creamy.
2. **Prepare the : Spicy Furikake Crunch**In a small bowl, combine furikake, cayenne pepper, garlic powder, and onion powder. Mix thoroughly.
3. **Toast the : Buns**Heat a skillet or griddle over medium heat. Lightly butter the buns and toast until golden and crisp on the edges.
4. **Assemble the : Rolls**Spoon the miso lobster filling generously into each toasted bun.
5. **Add the : Crunch**Sprinkle a hearty layer of the spicy furikake crunch over the top of each roll.
6. **Serve : Immediately**Serve warm, with extra lemon wedges or a cold drink.

SWAPS & NOTES

Miso Butter : Combine 1/4 cup softened butter with 1 tablespoon white miso paste.

Use cooked shrimp or crab meat for a more budget-friendly take.

Furikake : This Japanese rice seasoning usually includes sesame seeds, seaweed, and sometimes bonito flakes.

Available at Asian grocery stores or online.

TIPS FOR SUCCESS

Use Fresh Lobster if You Can : It truly makes a difference.

Don't Skip the Toasting : A crispy bun adds necessary texture contrast to the creamy filling.

Balance the Heat : Adjust the cayenne to your taste.

Add a pinch of chili flakes to the furikake mix.

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