

TARRAGON LOBSTER SALAD

Serves 4 to 6

Active time: 1 hr Start to finish: 2 hr

This lobster salad is wonderful on its own—but piled onto a hot dog bun it becomes a perfect lobster roll.

- 4 (1½-lb) live lobsters
- ¼ cup finely chopped shallot (1 large)
- 3 tablespoons fresh lemon juice
- ⅓ cup mayonnaise
- 2 tablespoons finely chopped fresh tarragon

Accompaniment (optional): hot dog buns (preferably top-split), buttered and grilled or toasted if desired

▶ Plunge 2 live lobsters headfirst into an 8-quart pot of boiling salted water. Loosely cover pot and cook lobsters over moderately high heat 9 minutes from time they enter water, then transfer with tongs to sink to cool.

▶ Return water to a boil and cook remaining 2 lobsters in same manner.

▶ While lobsters are cooking, combine shallot, lemon juice, and ½ teaspoon salt in a large bowl and let stand at room temperature 30 minutes.

▶ When lobsters are cool, remove meat from claws, joints, and tails. Discard tomalley, any roe, and shells (or save for another use). Cut meat into ½-inch pieces.

▶ Whisk mayonnaise, tarragon, and ¼ teaspoon black pepper into shallot mixture. Add lobster meat and toss gently to coat.

Cooks' notes:

- Lobsters may be cooked and shelled 1 day ahead and chilled, covered.
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