

Lobster Roll with Great Northern Bean Mayo



FOODSERVICE



SERVING SIZE: 12

Ingredients

- 1/2 cup **Furmano's Great Northern Beans**, drained
- 2 tablespoons White Vinegar
- 1 1/2 teaspoons Sugar
- 3/4 teaspoon Salt
- 3/4 cup Canola Oil
- 1 1/2 teaspoons Lemon Juice
- 2 1/4 cups Sliced Celery
- 1/3 cup Chopped Parsley
- 3 each Lemons
- As Needed Salt To Taste
- As Needed Black Pepper to Taste
- 4 1/2 pounds Lobster Meat, cooked and chopped
- 1 dozen Split and Roasted Sub Rolls

In This Recipe



Great Northern White Beans - 15.5 oz.



Pouch Great Northern Beans



Great Northern White Beans

Preparation

1. In a food processor, add Furmano's Great Northern Beans, white vinegar, sugar, salt, and lemon juice. Puree on high.
2. After pureed, slowly pour canola oil into processor while its running. Continue until emulsified. Refrigerate.
3. In a large bowl, add lobster meat, celery, parsley, and white bean mayo. Toss to incorporate then squeeze lemon juice over mixture.
4. Adjust salt and pepper to your liking. Allow salad to marinate for at least 20 minutes prior to serving.
5. Fill rolls with lobster salad and serve.

