



HIGHWAYMAN.



***Anytime Lobster Toasties  
Paired with  
Highwayman Reserve Chardonnay 2020***

This is an excellent way to use any leftover lobster, but you can also just grab a couple of small (3-4 oz) lobster tails and give them a quick 5-minute steam. Easy, impressive, won't break the bank and so insanely delicious!

I make this as a quick appetizer for a wine hour, but I've also made it for brunch with a lemony olive oil arugula salad. Divine with a glass of 2020 Highwayman Chardonnay.

Serves up to 6 for appetizers or 2-3 for brunch

**Ingredients:**

8-10 oz cooked lobster tail meat, cut into small pieces

1 shallot or ½ yellow onion-minced

1/2 cup shredded or grated parmesan cheese (I use Reggiano)

¼ cup (or more if needed) good quality mayo

1 sweet French baguette—sliced in small rounds for apps or long cuts on the bias for brunch

½ stick of butter—softened (or as much needed to spread on toasts)

Chopped chives or green onions for garnish



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### Preparation:

Pre-heat oven to 400.

Butter the bread slices and bake until slightly golden around edges—about 10 minutes but keep an eye on them—they bake/broil again, so we don't want them crispy here Remove and set aside when lightly browned.

In a mixing bowl, add lobster pieces, parmesan cheese, onion or shallot, mayo and mix to combine.

Spread mixture on each toast point, taking care not to pile too high and put back in the oven for about 5 minutes or until mixture looks melty but not brown.

Turn oven to broil and while watching, broil until brown and bubbly.

Remove, garnish, and serve immediately with a cool glass of extraordinarily crisp and delicious 2020 Highwayman Chardonnay. Bon Appetit!

