



LEON'S FRIED OYSTER ROLL

 30 minutes

 Serves 1

Meal Difficulty



COOKING DIRECTIONS

- 1 Soak oysters in buttermilk.
- 2 In a small mixing bowl, combine cornmeal, flour, and Old Bay. Stir until thoroughly incorporated.
- 3 In a separate mixing bowl, combine all ingredients for the Comeback Sauce™, stirring until smooth.
- 4 Pre-heat canola oil to ~350 degrees over medium-high heat in a 12" iron skillet.
- 5 Dredge oysters in cornmeal mix and fry for 2 minutes on each side (being sure to cook until golden brown in color).
- 6 Toast the lobster roll and build the sandwich. At Leon's, we build the sandwich in this order from bottom to top: lobster roll, avocado, lettuce, tomato, oysters, sauce, chives.

COMEBACK SAUCE

- 1 Combine all ingredients, stirring until thoroughly incorporated.

INGREDIENTS

1 soft lobster roll bun
5 shucked oysters
1/4 c shredded iceberg lettuce
1/8 c diced tomatoes
1/2 avocado, sliced
1 oz comeback sauce
thinly shaved chives, to garnish

COMEBACK SAUCE

1 c Duke's mayonnaise
3 tbsp ketchup
3 tbsp sambal (chili sauce)
1 tbsp dijon mustard
2 tsp Worcestershire sauce
1 tsp crystal hot sauce
2 tsp extra virgin olive oil
3 tbsp lemon juice