

Portion Size Rolls stuffed with Marinated Seafood

This appetizer can be prepared in advance.

1. Cut the top of a crisp roll (Kaiser, Portuguese, or similar), and hollow out the bottom. Lightly butter the shell.
2. For small cooked shellfish (shrimp, langostinos, lump crab meat, cooked lobster and/or cooked mussels), drench with a marinade made from 2 parts olive oil & 1 part lemon juice. Add some fresh snipped dill and fresh cracked pepper. Let marinade for at least 4 hours.
3. Prepare a drizzling sauce, using:
 - 1/2 mayonnaise
 - 1/2 sour cream (or crème fraiche)
 - A dash of Worcestershire sauce
 - A generous dash of ketchup
 - A dash of cayenne

Bake the hollowed out shells in a 350F oven for 10 minutes.

Drain shellfish, fill the shells and serve.