

Surf n' Turf Lobster and Beef Burger with Crispy Oven Fries

Serves 4

- 4 large PEI russet potatoes, cut into ¼ inch matchsticks
 - 2 tbsp olive oil
 - 2 – 2 lb lobsters, cooked
 - 1 ¼ lb ground beef
 - 1 small onion, coarsely grated
 - 2 garlic cloves, finely grated
 - 2 mini cucumbers, sliced thinly lengthwise
 - 1 lemon, zested and juiced
 - 1 tbsp chopped dill
 - ¼ cup mayo
 - 1 pkg pea shoots
 - Salt, to taste
 - Freshly ground pepper, to taste
 - 4 brioche burger buns
1. Preheat oven to 450 °F.
 2. On a parchment paper lined baking tray, toss potatoes with olive oil, season with salt and pepper. Bake for 20 – 22 minutes or until golden and tender, flipping the potatoes halfway through baking.
 3. In a small bowl mix together sliced cucumber, dill, lemon zest and juice. Season with salt and pepper, let sit and marinate, while you prepare the burgers.
 4. In a large bowl combine ground beef, grated onion and garlic, season with salt and pepper. Form into 4 – 2 inch wide patties.
 5. Remove lobster meat from shells, cut the lobster tails in half lengthwise and remove the claws carefully. Set aside.
 6. Heat a grill pan or bbq over medium high heat, once hot add burger patties, cooking 4-6 minutes on each side.
 7. Once potatoes are finished. Turn the oven to broil. Broil halved buns on the top rack for 1 – 2 minutes until golden brown.
 8. To assemble burgers, add mayo to the bottom of the bun, add a few pea shoots, top with the burger and then ½ of the lobster tail and one claw per burger, top with the marinated cucumbers. Serve with the crispy oven fries on the side.