



Lobster Buoys

- 1 cup Nova Scotia cooked lobster meat (250 mL)
- ¼ cup chopped green pepper (50 mL)
- ¼ cup chopped onion (50 mL)
- 1 cup chopped celery (250 mL)
- 1 tsp Worcestershire sauce (5 mL)
- ¼ tsp pepper (1 mL)
- 1 cup mayonnaise (250 mL)
- 1 pkg (255g) frozen, 3-in (7.5 cm) tart shells, thawed
- 2 tbsp melted butter (25 mL)
- 1 cup bread crumbs (250 mL)

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Cut cooked **lobster** into small pieces. Combine remaining ingredients, except **butter** and **breadcrumbs**, and stir lightly. Fold in lobster and refrigerate. Combine melted butter and breadcrumbs. Fill thawed **tart shells** with lobster mixture.

Top with **crumbs**. Bake in a 350 °F (180 °C) oven for 30 minutes or until pastry is brown. **Makes 12 appetizer servings.**

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This recipe is courtesy of novascotia.com and Taste of Nova Scotia. Visit novascotia.com to plan your Nova Scotia getaway.