

Buffalo Langostino Lobster Bruschetta

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Don't let the sound of this Buffalo Langostino Lobster Bruschetta intimidate you. It's an easy recipe and affordable too when you use langostino lobster.

Consumers are attracted to using langostino lobster for two main reasons size and cost. The size of the langostino tail is ideal for cooks looking for bite size portions of meat. Moreover the price of langostino lobster is well under half the price of lobster.

As far as am concerned, they taste and eat pretty much the same and are prefect in this bruschetta recipe.

Langostino lobster is an affordable alternative to higher priced shellfish, and can be used in any recipe that calls for lobster, shrimp or crab.

How To Make This Buffalo Langostino Lobster Bruschetta

Start making this Buffalo Langostino Lobster Bruschetta by first toasting some really good crusty Italian bread spread with some really good pesto store bought or homemade. Next simmer the butter and Franks Hot sauce on low heat, stirring constantly.

Thirld you can prepare the topping ahead of time and

assemble the bruschetta just before serving. This is a delicious recipe made more affordable by using less expensive Langostino Lobster.

I hope you try it and please don't forget to leave me a comment. I love hearing from you it's my favorite part!!!

Ingredients

- 8 slices crusty Italian bread
- 1 cup prepared pesto sauce
- 1/2 lb. langostino lobster meat
- 1 cup Frank's Hot sauce
- 1/2 stick butter
- 1 cup crumbled gorgonzola cheese
- 1 grated carrot
- 1 stalk thinly sliced celery
- 1 bunch thinly sliced radishes
- 1/2 small dice red onion
- 1 Tbls. chopped garlic
- Juice from one lemon
- 1 Tbls. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Spread the bread with the pesto sauce toast until golden brown
2. Meanwhile in a medium saute pan heat the butter to medium high
3. Add the Garlic saute until tender and just beginning to brown
4. Add the hot sauce simmer until the sauce thickens slightly about 5 minutes
5. Add the lobster simmer 5 minutes more
6. Make the celery slaw by mixing the celery, carrot, radishes, Italian parsley, gorgonzola and lemon juice

7. Mix the buffalo lobster with the celery slaw
 8. Top the toasted pesto bread with the lobster mixture....
- ENJOY!!!!