



Kaiju Roll

Yields: 4 sandwiches

Total time: 25 minutes

We love to have a monster time, and grew up with them giant Kaiju, like Godzilla... We lived right down the street from him and his sister, Goddess-zilla. Nah, just playing, we grew up watchin' 'em and loving 'em. You know the funk squad likes to get a little crazy sometimes, and this fish is cray (though it isn't actually a fish, it's a crustacean, but we love the name anyways). When you're doing high adventure, or just chillin', a cold sammy that travels well really can take you places, if you take 'em along, that is. If you picture the classic New England style lobster roll, this is more of a Japanese-inspired version, using the fancy lobster's cool, punk rock cousin, the crawfish. With bacon, and a sweet, tangy dressing, it captures the feeling of a chill day floating down the river or a celebratory sandwich from a big paddle. If you can't get your claws on any crawfish, you can use shrimp, langostinos or crab, or save some budget by using imitation crab, too. No shame in that. Be proud of your sandwich game, and it starts here.

Ingredients

- 4 good, sturdy rolls
- ½ C of butter
- ½ lb of bacon, cooked to your liking (a little crispy on the edges is fine), and chopped into bite sized pieces
- 1 lb of baby spinach
- 3 lbs of cooked crawfish (we used some leftover crawfish from a boil we had, but you can find this in the frozen seafood section of a lot of supermarkets in the U.S., if not, getting a lb of shrimp, crab or imitation works, the amount of crawfish is more because of the shells, so 3 pounds of shells will get you a pound, you want at least a lb of shellfish meat, we used 2)
- 1 C of Kaiju dressing (ingredients/directions below)

Ingredients for Kaiju Dressing

- ½ C Kewpie mayo (Japanese mayo you'll find in the Asian aisle of your market)
- ⅛ C Dijon mustard
- ½ Tbsp of pressed/drained horseradish
- 2 scallions, chopped
- 1 Tbsp of parsley, chopped up
- ½ clove of minced garlic
- ½ Tbsp white wine vinegar
- Juice of ½ lime
- 1 tsp hot sauce
- ¼ tsp cayenne pepper
- 1 Tbsp fresh tarragon, all chopped up
- Dash of salt and black pepper
- 1 stalk of celery chopped up



Directions for Kaiju Dressing

- Mix all ingredients in a glass bowl
- Refrigerate for 20 minutes

Directions

- Preheat your oven to 375
- Butter up your rolls (and your cooking show host), and toast them in the oven for 3-5 minutes, and set aside
- Mix your crawfish, langostinos or whatever shellfish you have, with the celery and kaiju dressing
- Spread the salad mixture across the bottom of your roll
- Layer with the baby spinach
- Layer with the chopped bacon
- Take a big bite and be a monster, baby