**Brown-Butter Crab Roll**

Rhoda Boone

[Eventide Oyster Co.](http://www.eventideoysterco.com/) in Portland, Maine, offers a brown-butter lobster roll that we love. We added Old Bay seasoning and swapped the lobster for easy-to-find crabmeat in this delicious version you can make at home.

**Ingredients**

* 1. 1/2 cup (1 stick) unsalted butter, softened, divided
* 2. 4 hot dog buns, preferably split top
* 3. 1 teaspoon Old Bay seasoning
* 4. 1 pound good-quality fresh crabmeat, picked over
* 5. 1 tablespoon Worcestershire sauce
* 6. 2 tablespoons fresh lemon juice
* 7. 1/4 teaspoon kosher salt
* 8. 1 tablespoon sliced chives
* 9. Lemon wedges (for serving)

**Preparation**

Heat a medium skillet over medium. Spread 2 Tbsp. butter on cut sides of each bun. Toast buns, cut side down, working in batches if necessary, until golden brown, about 2 minutes per batch. Set buns aside and wipe out skillet.

Melt remaining 6 Tbsp. butter in same skillet over medium heat. Continue to cook until butter foams, smells nutty, and turns caramel-colored, about 5 minutes. Add Old Bay seasoning, then gently fold in crabmeat and Worcestershire (mixture might spatter). Cook, stirring occasionally, until crabmeat is heated through, about 3 minutes. Remove from heat; stir in lemon juice and salt.

Using a slotted spoon, transfer crab mixture to buns and top with chives. Serve with lemon wedges alongside.