Lobster Roll Bruschetta

1/2 cup red wine vinegar

1 Tablespoon sugar

1/8 teaspoon red pepper

2 small shallots, peeled and cut into thin rings

8 ounces lobster meat (2 tails)

French Bread Baguette, split lengthwise

1/4 olive oil

2 large tomatoes, chopped

1 1/2 Tablespoons fresh lemon juice

1 Tablespoon chopped fresh parsley

1 Tablespoon chopped fresh basil

1/2 teaspoon salt

1/2 teaspoon peper

5 Tablespoons canola mayonnaise

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Stir together vinegar, sugar and red pepper. Microwave 1 minute.

Add shallots and let stand 5 minutes. Drain.

Grill lobster until flesh is opaque.

Spray bread with cookie spray. Toast on grill.

Stir together lobster meat, oil, tomato, lemon juice, parsley, basil, salt and pepper.

Spread 1 1/2 Tablespoons mayonnaise on cut side of each bread.

Top with lobster mixture and pickled shallot.

Slice and serve.