

Lobster Mac and Cheese

Ingredients:

1 lb. penne pasta
1 pt. heavy cream
1 pt. milk
3 ea. egg yolks
½ lb. butter
1 c. red bell pepper, diced
2 Tbsp. parsley, chopped
1 tsp. chervil, chopped
2 c. cheddar cheese, shredded
2 c. provolone cheese, shredded
1 c. swiss cheese, shredded
2 lbs. lobster tail meat, sliced
1 lb. lobster claw meat
1 tsp. salt
1 tsp. pepper, black
½ c. sherry

Stewed Tomatoes Ingredients:

12 ea. tomatoes, plum
3 stalks celery, diced
1 c. onions, sweet, diced
3 Tbsp. parsley, chopped
½ tsp. salt
¼ tsp. pepper, black
2 Tbsp. olive oil

Preparation:

Using a heavy sauce pot, cook the penne pasta in boiling water. Drain and set aside. Slightly oil the pasta with canola oil so not to stick. Using the same pot, add the heavy cream, and milk. Bring to a boil. Add the cheese and melt. Add the peppers, salt, pepper, and lobster. Bring to a boil. Add the egg yolks, stirring in quickly. Lower the heat to a simmer. Add the sherry, pasta, parsley and chervil. Add the butter. Remove and place into a casserole dish.



Preparation:

Peel and seed the tomatoes. Using a heavy sauce pot, add all the ingredients. Bring to a boil, then to a slow simmer. Cover and cook for 30 minutes.

JOANNE JUDGE
Stevens & Lee