

Lobster Newburg

Ingredients

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|---|---|
| 2 cups Lobster Meat, cooked & cut into chunks | 1/4 cup dry sherry |
| 1/3 cup butter | 2 tsp lemon juice |
| 2 tbsp flour | 1/4 tsp salt |
| 2 cups half and half | Puff pastry shells / Toasted English Muffins / toast points |
| 4 egg yolks, slightly beaten | |

Directions

Melt butter in a large skillet; blend in flour. Gradually stir in half and half. Cook, stirring, until sauce thickens. Stir a small amount of the hot mixture into the beaten egg yolks; return to hot mixture.

Cook, stirring constantly, for 1 minute. Add lobster, sherry, lemon juice and salt. Heat thoroughly, but do not boil. Serve in hot pastry shells or over toasted muffins or toast.

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