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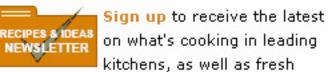


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Lobster Macaroni and Cheese



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thinking about guests' favorite menu items. Once a month, we'll send you a collection of restaurant-ready recipes and menu ideas.



Restaurant/Operation Potowmack Landing, Alexandria, Va. Fish and Seafood, Pasta, Rice and Grains Menupart

Dinner Daypart

Lobster Macaroni and Cheese

Yield: 6 servings

Live Maine lobsters, 1 1/2 lb. as needed Ice water Oyster mushrooms 3 cups Olive oil as needed to taste Salt and pepper Gemelli pasta or medium shells, freshly cooked 2 Њ. White Cheddar sauce (recipe follows) as needed Parsely, chopped as needed

- 1. Steam lobsters for 12 minutes; chill in ice water bath for 5 to 10 minutes. Remove and coarsely chop meat; set aside.
- salt and pepper.
- Add pasta and white Cheddar sauce to taste; gently toss.
- 4. To serve, divide pasta into 6 large bowls and garnish with parsley.

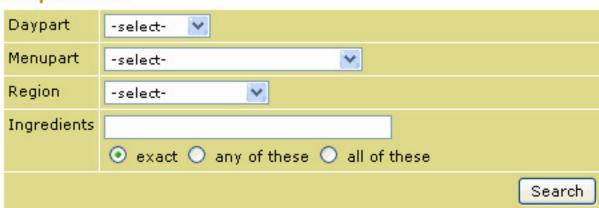
White Cheddar Sauce

Yield: 1 1/2 cups

Celery, minced 2 Tbsp. Sweet white onion, minced 2 Tbsp. Unsalted butter 2 Tbsp. All-purpose flour 1 Tbsp. Shrimp stock, hot 1/2 cup Heavy cream, hot 4 oz. Milk, hot 4 oz. Seafood seasoning 1 tsp. Bay leaves Red-pepper flakes pinch Celery seeds 1/2 tsp. 1/2 lb. Aged white Cheddar cheese, grated Sherry 2 oz.

- 1. Sauté celery and onion in butter over medium-high heat until tender. Stirin flour. Add stock, cream and milk and whisk well.
- Reduce temperature to low; add seafood seasoning, bay leaves, red pepper and celery seeds. Cook for 12 to 15 minutes, stirring often.
- 3. Fold in cheese until sauce is smooth. Finish with sherry.

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