

Lobster Newburg

This is such a New England favorite along with a simple traditional lobster pie

½-pint light cream 2 Tablespoons butter

2 Tablespoons flour

Four egg yolks

Kosher salt

1 pinch Cayenne pepper

2 large lobster cut into pieces

10 ounces sherry

Juice of one lemon

Fresh parsley sprig for garnish

Warm cream over double boiler (prevents curdling)

In a separate pot, melt butter and gently add flour, whisking to avoid lumps to make a roux. Gently whip in egg yolks one at a time.

Gently add lobster meat and mix well. Add lemon juice and sherry

Serve in a casserole dish