LOBSTER THERMADORE

Compliments of Pierside Restaurant Pismo Beach, CA



Ingredients:

3ct Live Lobster

½ cup chopped celery

½ cup chopped onion

½ cup Monterey Jack cheese (cubed)

½ cup Mozzarella cheese (cubed)

1 oz Parmesan cheese

1 oz parsley flakes 2 oz white wine

Cream Sauce: 1 cup flour 1 stick butter (¼ lb) Milk

Serves 6

Preparation:

Steam lobster and let cool. Split lobster in half lengthwise keeping shell in tact. Clean cavity and remove meat from tail. Cut tail meat into ½ inch cubes and set aside.

Prepare cream sauce in sauté pan by combining celery, onion, and ¼ lb butter. Sauté until translucent. Add 2 ounces of white wine and one cup flour and sauté until thick. Add milk to desired consistency (much like syrup).

In mixing bowl, combine cream sauce, monterey jack cheese, mozzarella cheese, and lobster cubes. Fill the lobster cavity with this mixture. Sprinkle parmesan cheese and parsley flakes on top.

Place filled lobster in oven at 375°F or broil at 500°F until cheese is melted. Best served with rice and your choice of steamed vegetables.