

Bill's Famous Lobster Pie

Helen Palecki

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Servings: 4

4 tablespoons butter, melted
4 tablespoons flour
2 cups hot milk
1 cup hot cream
1 pound cooked lobster meat
4 tablespoons butter
1/4 cup sherry
1/2 teaspoon paprika
pinch cayenne
1 teaspoon salt
4 egg yolks, beaten
1/4 cup sherry
CRUST
1/2 cup coarse fresh bread crumbs
good sprinkle paprika
1/2 cup crushed potato chips
1/4 cup grated Parmesan cheese
1/2 cup butter, melted

In a saucepan over low heat, blend four tablespoons of butter with four tablespoons of flour. When well mixed, add two cups of hot milk and one cup of hot cream. Cook gently for 15 minutes, stirring often. Strain.

In a saucepan, saute' the cooked lobster meat in four tablespoons of butter. When it begins to turn color, add 1/4 cup of sherry and the paprika. Cook for another 3 minutes. Add the cayenne and salt. Then add the cream sauce.

In a bowl, blend the beaten egg yolks with 1/4 cup of the hot sauce. Then stir back into the sauce mixture. Cook over low heat until bubbling. Remove from the heat and stir in another 1/4 cup of sherry. Divide the mixture into four individual casseroles or make one large casserole.

For the crust:, mix together the bread crumbs, paprika, potato chips, parmesan cheese and melted butter (You can increase these measurements to create additional crust). Place the crust on top of the casserole dish(es).

Bake in a 350 degree oven for 20 to 25 minutes or until bubbly.

Per Serving (excluding unknown items): 797 Calories; 61g Fat (71.2% calories from fat); 34g Protein; 21g Carbohydrate; 1g Dietary Fiber; 439mg Cholesterol; 1651mg Sodium. Exchanges: 1/2 Grain(Starch); 4 Lean Meat; 1/2 Non-Fat Milk; 11 1/2 Fat.