



Lobster Mac & Cheese

16 oz. pasta of choice
1-1/2 lbs. lobster meat, cooked
8 T butter, divided
2 shallots, diced
4 cloves garlic, minced
1/2 c flour
4 c milk, warmed
1-1/2 c Kerrygold Dubliner Cheese (or aged cheddar)
1-1/2 c gruyere
2 T Dijon mustard
1 t freshly grated nutmeg
1 T dried chives
Salt and pepper to taste
1/4 c bread crumbs
Truffle salt to taste, optional

Preheat oven to 375F.

Melt 6 T butter in a large skillet. Saute the onion and garlic until softened. Whisk in the flour and cook for about a minute. Next add the milk and whisk for 3-4 minutes. Remove the skillet from the heat and add the cheese and seasonings.

Fold the lobster, pasta and sauce together and pour into a greased 9-by-13-inch baking dish.

In a small sauce pan melt remaining 2 Tablespoons of butter and mix with the bread crumbs. Sprinkle over the mac and cheese and add truffle salt if using.

Bake at 375F for 30 minutes. Serve immediately.

