

LOBSTER CASSEROLE

- 4 Lobster tails (frozen)
- 2 Small cans Mushrooms (sliced)
- $\frac{1}{2}$ Cup butter
- ~~2~~ ~~Mixed~~ ~~Rice~~ ~~mix~~
- $\frac{1}{8}$ teaspoon Paprika
- $\frac{1}{2}$ teaspoon dry mustard
- 2 Tablespoons chopped parsley (fresh)

- 2 Tablespoons Worcestershire Sauce
- $\frac{1}{4}$ Cup orange juice -(combine with Worcestershire)

- 2 Tablespoons flour (heaping)
- 3 Tablespoons butter
- 2 Cups Cream
- 1 teaspoon salt
- $\frac{2}{3}$ Cups grated Parmesan cheese.
- 2 Minced Pimentos

1. Boil lobster tails 10-15 minutes in water with salt, celery tops lemon or whatever you like - Remove from shell & dice meat or break into small pieces.
2. Melt $\frac{1}{2}$ cup butter in large frying pan over low heat Add mushrooms parsley, mustard, paprika, and orange juice mixture (you may add drop of tabasco.) Bring to slow boil & simmer gently 5 minutes
3. In saucepan prepare a roux by melting 3 T butter, mixing in flour and stirring 5 minutes. Add cream, stirring constantly. Add $\frac{1}{3}$ cup Parmesan cheese, stirring constantly until the cream sauce is thoroughly mixed and quite thick. Add Pimento.
4. Season with salt and add mixture of mushrooms & liquid from frying pan. Add pieces of lobster & mix.
5. Turn into casserole, sprinkle with remaining $\frac{1}{3}$ cup cheese and bake at 425 to 450 until browned. (15 or 20 minutes).

If done ahead, be sure to refrigerate. I find that it takes more than 15 or 20 minutes to bake if it has been allowed to cool. I set the oven considerably lower and let it get hot ~~through~~ through before putting cheese on top - then turn it up to brown.

If the lobster tails are fairly large, you'll have about enough for 6 people, there will be left overs if you serve only 4 people. (Seems I usually double the recipe - I did for the 8 - and had leftovers for 2 or 3 for lunch!)

(Serve w/ rice)

Maggie