





RECIPE

Decadent Lobster Mac & Cheese

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| 1 (2 lb. bag)  Butter Sauce | 2 Tablespoons Old Bay Garlic and Herb Seasoning |
| 1 lb. Cavatappi or Elbow Macaroni | |
| 1 ½ Pound Lobster Meat, cooked | ½ Teaspoon Black Pepper, or to taste |
| 1 ½ Cups Bread Crumbs, unseasoned | 2 Small Shallots, finely chopped |
| 12 Ounces Gruyere (or similar substitute), shredded | 2 Cloves Garlic, finely minced |
| 8 Ounces Extra Sharp Cheddar Cheese, shredded | 10 Butterball® Butter Premium Balls® (3 Tablespoons) |

Directions: Preheat oven to 375°. Cook pasta according to package directions. Meanwhile, over medium heat melt 1 tablespoon butter in large sauté pan; stir in shallots and garlic. Cook 1-2 minutes until translucent. Add  Butter Sauce and cook until almost boiling. Transfer to a large bowl, and add cheeses, pasta, and pepper; stir until cheese is thoroughly combined. Mix in lobster meat. Place mixture into 2 9x13 pans (or 8-10 individual gratin dishes).

Melt Butterballs in a small saucepan, combine with bread crumbs and sprinkle over the top of the filled pans. Bake 45-50 minutes (or 30-35 minutes in gratin dishes), until hot and bubbly.

Yield: 8-10 servings

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