



Ingredients

- ✓ 12 ounce bag of elbow pasta
- ✓ 2 cups shredded gruyere cheese
- ✓ 1/2 cup shredded sharp white cheddar cheese
- ✓ 8 ounces heavy cream
- ✓ 2 tablespoons butter
- ✓ 1 teaspoon nutmeg
- ✓ 1 teaspoon salt
- ✓ 1 teaspoon pepper
- ✓ 1 teaspoon mustard powder
- ✓ 1 teaspoon onion powder
- ✓ 1 teaspoon garlic powder
- ✓ 1 teaspoon paprika
- ✓ 2 cups chopped lobster or langoustines
- ✓ 1/4 cup chopped cashews (or breadcrumbs)

Lobster Mac & Cheese

We need something warm and cozy on this chilly fall day, so last night, I tried my hand at a new recipe, lobster mac & cheese. Oh, my friends, can I just say – YUM!!! And even better, there are no changes necessary to make it GF other than swapping out the pasta! To make it even easier and more cost-effective, Costco has large frozen bags of langoustines that make this recipe easy as pie. 30 minutes, start to finish. Heavenly!

Directions

1. Boil water for pasta, adding salt for flavor. Preheat oven to 400 degrees.
2. While water boils, shred cheese and place into a separate saucepan.
3. Add cream and butter to shredded cheese. Melt together on low, stirring regularly.
4. Combine dry spices. (I adjust mine to taste, feel free to improvise here.)
5. Add pasta to the boiling water. Add the spices to the cheese sauce, stirring well.
6. Add lobster or langoustines to the cheese sauce, warm thoroughly.
7. When pasta is al dente, after about 6 minutes, drain and pour into a casserole dish.
8. Add melted cheese sauce and lobster to the casserole dish. Stir, making sure all noodles are covered with the sauce.
9. Top with cashews (or breadcrumbs) and bake for 15 minutes at 400, then put under the broiler for 3 minutes to crisp the top.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com/Recipes. Want a wine to go with your recipe? Check out J.T.'s wine blog at TheWineVixen.com.