JOHN TRIPP’S FAVORITE LOBSTER NEWBURG

INGREDIENTS
½ stick of butter
8-10 lobsters
Salt, pepper, paprika
½ oz. brandy
½ oz. sherry
3 egg yolks
2 pints heavy cream
Dash of nutmeg
Toast points

DIRECTIONS
Steam lobsters and remove the meat.
In a large skillet, saute the meat briefly in butter, just enough to heat.
Add the salt, pepper and paprika to taste, along with the brandy and sherry.
Cook about 1 minute.
Whisk the 3 egg yolks into a pint of heavy cream.
Pour the egg and cream mixture, a little at a time, into the lobster and butter mix in the skillet, stirring until mixture reaches the desired consistency.
Add additional cream and a dash of nutmeg. Serve with toast points (bread with crusts removed, toasted or grilled with butter, and cut into triangles).