

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).