

LOBSTER TAILS A LA BARBER

Marilyn Alter

comments

Wonderful for a dinner party, although part of the preparation is fairly "last minute."

notes

prepare in advance

Ingredients

Snip

1/4 C fresh chives

Use blender or food processor for

2 C fresh bread crumbs

Measure

1/4 C melted butter

2 T flour

3/4 C light cream

1 tsp. paprika

1/4 tsp. salt

1/8 tsp. pepper

1/4 C butter, unmelted

1/4 C sherry

Have available

4 10-oz lobster tails (2-1/2 lbs.)

salt and pepper

complete recipe

Boil lobster tails according to directions.

Remove meat, keeping shells intact.

Cut into chunks; refrigerate.

Make a mixture of the bread crumbs, melted butter, chives, 1/4 tsp. salt, 1/8 tsp. pepper. Put aside.

15 minutes before serving, heat meat with the 1/4 C butter, and sherry, 3 minutes.

Stir in the flour, paprika, and light cream. Salt to taste. Cook, stirring until mixture thickens.

Stuff shells and top with the bread crumb mixture.

Broil 2-3 minutes and serve hot.