

Lobster Sauce for Mashed Potatoes

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This lobster sauce whips boring mashed potatoes into a seafood frenzy with lobster flavor. It's great with salmon and asparagus.

Ingredients

- - ½ cup unsalted butter - 2 (7 ounce) cans lobster meat
- diced - 2 large stalks celery
- diced - 2 carrots
- peeled and chopped - 1 medium onion
- diced - 1 teaspoon minced fresh thyme - 1 teaspoon whole black peppercorns - 1 bay leaf - ? teaspoon chopped fresh parsley - ? teaspoon seasoned salt - ? teaspoon lemon juice - ¼ cup all-purpose flour - 2 tablespoons tomato paste - ½ cup cream sherry - 1 quart heavy cream - ½ teaspoon salt and ground black pepper to taste

Instructions

1. Melt butter in a large pot over medium heat. Add lobster
2. celery
3. carrots
4. onion
5. thyme
6. peppercorns
7. bay leaf
8. parsley
9. seasoned salt
10. and lemon juice; cook
11. stirring constantly
12. over medium heat until vegetables softened
13. about 10 minutes. Stir in flour and tomato paste; cook 5 minutes more
14. stirring constantly. Add sherry; cook 1 to 2 minutes to cook off the alcohol. Add heavy cream; bring to a simmer. Reduce heat to low; simmer until sauce thickened and coats the back of a spoon
15. about 15 minutes. Strain through a fine-mesh-sieve; discard solids. Season with salt and black pepper.