

Lobster Macaroni and Cheese Au Gratin

- **8 oz. your favorite macaroni** (I use elbows)
- **16 oz. half and half or whole milk**
- **8 oz. shredded Sharp Cheddar Cheese**
- **4 oz. cream cheese**
- **2 oz. shredded Asiago**
- **4 oz. grated fresh Parmesan**
- **4 oz. Gruyere cheese, shredded**
- **1 lb. lobster meat, chopped** (I buy frozen Maine lobster meat in Hannaford)
- **½ cup breadcrumbs**
- **2 small garlic cloves, minced**
- **1 large shallot, minced**
- **1 tablespoon olive oil**
- **Salt and pepper to taste**

Preheat your oven to 350 degrees.

Cook your macaroni but make sure NOT to overcook (no duh, but it's very easy to do); they will be cooking a little more later. Drain pasta and keep it aside warm, if possible.

In a double-boiler combine Cheddar, Asiago, cream cheese, 2 oz of Parmesan, and Gruyere and heat until blended, stir occasionally.

Gradually add cream, stirring until smooth.

Heat olive oil in a large sauté pan. Add shallot and garlic and sauté for about 2 – 3 minutes. Add lobster meat and sauté for about a minute (just heat up the meat).

Add pasta to your lobster mixture and then add your melted cheese sauce and salt and pepper. Mix well!

Place it all in a casserole dish, sprinkle with remaining parmesan (you don't really need more, but if you are a cheese head, go for it!), then top with breadcrumbs.

Bake at 350 degrees for about 10 minutes or until bread crumbs are golden brown.