

Lobster Mac N Cheese



Ingredients:

2 Lobster tails
Elbow Macaroni
Mild Monterrey Jack, Sharp Cheddar, and Hatch Pepper Cheese (optional)

Cream Cheese
Butter
Heavy Whipping Cream
Milk

Old Bay Seasoning
Slap Ya Mama Mild
Garlic and Onion Powder
Garlic Salt
Minced Garlic
Lemon Pepper
Smoked Paprika
Salt and Pepper

Let's Get It!

1. I first started by bringing a large pot of water to a boil for my Elbow Pasta
2. In a pot, melt a stick of butter. Blend with Heavy Whipping Cream, 3 scoops of Cream Cheese, and milk to thin it all out
3. Add desired amounts of Sharp Cheddar, Monterrey Jack, and Hatch Pepper Cheese to cream blend. Add water or milk to reduce thickness
4. Once Pasta has finished boiling and is drained, mix it with cheese sauce. Season with Seasoned Salt, Pepper, Slap Ya mama, and Garlic Powder (I added Cayenne Pepper for kick)

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5. Cut the Lobster Tails straight down the middle of the top side but stop at the tail. Carefully separate the tail meat to where it rests on top of the shell but does not disconnect from the tail.
6. Season Lobster Meat with Old Bay, Slap Ya Mama, Garlic and Onion Powder, Salt and Pepper, Lemon Pepper, and Smoked Paprika. Melt some Butter with Minced Garlic and drizzle on top
7. Broil the Lobster at 500° for 3-5 minutes. Look for the tail to be a bright reddish orange color
8. Once the Lobster has cooled, remove it from the tail and cut into desired sized chunks. Mix it in with the Mac and Cheese
9. Put the Mac and Cheese in a baking pan and cover the top layer with Shredded Cheese. Bake uncovered for 5 minutes or until cheese is thoroughly melted
10. Serve and Enjoy!!