

# Martha & Snoop's

POTLUCK DINNER PARTY

## Snoop's LOBSTER THERMIDOR

Prep: 15 Min • Total Time: 30 Min • Serves: 6

### Ingredients

3 1¼ pound lobsters • 3 tablespoons unsalted butter • 2 cloves garlic, smashed and chopped • 1/2 red onion, chopped • 1/4 cup All-Purpose flour • 1/3 cup brandy • 1 teaspoon Colemans (or other favorite) mustard • 2 cups heavy cream • 1½ cups grated Swiss cheese (gruyere) • 1/2 cup finely grated Parmesan cheese • 10 butter crackers (Ritz), crushed • 1/4 cup chopped green onions • Kosher Salt • Ground black pepper

### Directions

- 1 Preheat oven to broil. Prepare a large bowl of ice water; set aside. Bring a large stockpot filled with water to a boil over high heat. Plunge lobster into boiling water and cook until shell is pink and meat is cooked through, about 9 minutes. Use tongs to remove lobsters from boiling water and place in ice water to cool the shells and stop the cooking. Drain from ice water.
- 2 Cut lobsters in half lengthwise through the head and tail and remove meat. Rinse the shells and place on a baking sheet. Chop meat into bite-sized pieces and set aside.
- 3 Melt the butter in a medium pot over medium heat, then add garlic and onions and cook until softened, about 3 minutes. Stir in flour until completely combined, then add brandy, mustard and heavy cream. Bring to a boil and cook until thickened, about 5 minutes. Remove from heat, add gruyere and stir until melted and smooth, then stir in chopped lobster and parmesan, salt and pepper to taste.
- 4 Spoon mixture into reserved shells and top with crushed crackers. Broil lobsters until top is brown and bubbling, about 3-5 minutes. Remove from oven, sprinkle with green onions and serve.