

Creole Shrimp and Lobster

Ingredients

- 2 Lobster Tail, Steamed
- 4 tbsps butter
- 1 small onion, finely chopped
- 2 stalks celery finely chopped
- 2 cloves garlic (large), minced
- 1/3 cup flour
- 3 cups chicken broth
- 1/2 lb shrimp, peeled, deveined, steamed and chopped
- 2 cups half and half
- 1 tsp Creole Seasoning

Instructions

Remove Lobster meat from shell; Coarsely chop and set aside.

In a large saucepan, melt butter over medium heat. Add onion, celery and garlic; cook for 5 minutes, stirring occasionally.

Stir in flour, and cook for 2 minutes, stir in chicken broth; cook for 10 minutes, stirring occasionally, until thickened.

Add Lobster meat and shrimp. Stir in half and half and Creole seasoning; cook for 10 minutes, or until heated through stirring occasionally. Serve immediately.

Summary

Yield: 6

Prep Time: 45 minutes

Category: Seafood

Cuisine: American