

Excellent with a nice, fruit-forward
white wine with slight residual sugar
such as Sauvignon Blanc



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LOBSTER ENCHILADAS IN A CHIPOTLE CREAM SAUCE

1 6 ounces lobster meat -- or combination of lobster meat
and scallops*
1/2 cup water
1/2 cup white wine
3 tablespoons unsalted butter
1/4 yellow onion -- finely minced (approx 1/4 cup)
3 tablespoons flour
2/3 cup milk

2/3 cup chicken stock
4 cups provolone or Monterey Jack cheese -- shredded &
divided
1 teaspoon granulated garlic
1 to 2 tablespoons chipotle chile canned in adobo --
pureed**
1 cup salsa verde -- (green salsa)
8 flour tortillas

COOK LOBSTER:

- o In a medium saucepan, bring water and wine to a simmer. Add lobster meat and simmer until just done. Approximately 2-3 minutes. (do not over cook, as lobster will continue to cook as the enchiladas heat in the oven)
- o Remove lobster and place in small bowl to cool. Roughly chop or tear into bite-size pieces.

TO MAKE CHIPOTLE CREAM SAUCE:

- o In a medium saucepan, melt butter. Add onions and sauté until just translucent. Do not brown.
- o Add flour to cooked onions and stir for 1-2 minutes.
- o While whisking, pour in milk and chicken stock. Add garlic. Cook over medium heat, whisking constantly until sauce just begins to thicken.
- o Reduce heat to low and add 2 cups of the shredded provolone cheese one handful at a time. Whisk until each handful is completely melted. Remove from heat.
- o Add in chipotle puree and stir. Note, more chipotle puree can be added to taste, depending on desired level of spiciness.

TO ASSEMBLE ENCHILADAS:

- o In large sauté pan, add salsa verde (can be thinned with 1/4 cup chicken stock or water). Warm salsa over medium heat.
- o Take one flour tortilla and dip in warmed salsa verde so that both sides are moistened. Place on plate. Put in 1/8 of lobster meat and 1/4 cup of shredded cheese. Roll into enchilada and place in a greased 9x13 baking dish.
- o Repeat with remaining tortillas, lobster meat and cheese.
- o Once all enchiladas are in the baking dish, pour Chipotle Cream Sauce over the top of the enchiladas. You can add additional shredded cheese on top if desired.
- o Bake in a 350 degree oven for 20 minutes, or until warmed through and cheese is bubbly.
- o Serve with extra salsa verde.

Serving Ideas : * To stretch recipe, use a combine of shrimp and/or scallops with lobster. Also great with cooked chicken (roasted, grilled, poached).

** one small can of chipotle in adobo will be more than is needed for this recipe, but the remaining puree can be frozen and used for other recipes. (add a teaspoon to a 1/2 cup of mayonnaise for a terrific sandwich or burger spread)