

Lobster Mac n Cheese Rangoons

By Christopher Panella

Ingredients

1 box dried elbow pasta
1 stick unsalted butter
1-2 tbsp all purpose flour
1 quart heavy whipping cream
1 7oz. block of Vermont white cheddar
1/2 7oz. block sharp cheddar cheese
1/2tbsp Old Bay Seasoning
4-6 lobster tails
Wonton wrappers

Dipping Sauce

1/2 cup mayo
1/2 tbsp lemon juice
1/4 tsp pepper
1/2 tsp minced garlic
2 tsp fresh dill

Instructions

1. Bring a large pot of salted water to boil. While the pot is going, use kitchen shears to cut open the lobster tails to pull out the meat.
2. Once the water is boiling add the shells to the water and allow it to gently boil for about 10-15 minutes. This allows the water to infuse with the lobster flavor.
3. In a separate saucepan, melt the 1/2 stick of butter and whisk in the flour. Let this mixture cook while stirring for a couple minutes.
4. Add in the heavy whipping cream slowly while continuously stirring the sauce. Add about 1 cup of heavy whipping cream at a time until the entire bottle is blended in.
5. Shred and slowly add the white Vermont cheddar to the mixture. Again, whisk in about a cup at a time. Allow each batch of added cheese to smoothly blend into the mixture before adding more. You will do the same with the cheddar cheese.
6. Now that the cheeses are added you can add the salt to taste, then turn off the burner to let

the mixture cool while the noodles and lobster cook.

7. Remove the lobster shells from the boiling water and add in the elbow noodles. Cook until al dente before straining.

8. In a separate pan on low, melt the other 1/2 stick of butter and add the lobster tails once the butter is melted. Season the tails with Old Bay. These only take a couple minutes on each side.

9. After the noodles are strained, in a bowl or the pot, add in the cheese slowly. Allow all noodles to be coated while stirring. Let them cool before adding in more cheese. The goal here is to have a heavily cheesy mac by allowing the cooled cheese to stick more to each noodle.

10. Cool the mac in the fridge or on ice until the cheese no longer drips/runs.

11. Take out the wonton wrappers and add about 4 noodles with cheese to each wrapper.

12. Cut the lobster and add nickel sized chunk to each.

13. Add a dime sized amount of cream cheese to the lobster-mac pile.

14. Wet the outer edges of the wontons with water, using your finger to dip into water and rub on the edge of the wrapper.

15. Fold the wontons from corner to corner, diagonally, to form a triangle. Wet the tips of the two bottom corners of the triangle and fold in each side so they meet and overlap, forming a nicely shaped rangoon.

16. On low-medium heat, have a pan/pot of peanut oil. Add the rangoon and fry for about 2 minutes on each side, using tongs to turn the rangoons gently.

17. Cool and serve with the dipping sauce!

Dipping Sauce

Mix all ingredients together and serve!