

Lobster & Seafood Pop Up



INGREDIENTS

1	Pound	<u>Lobster Sensations®</u>
4	Ounces	Bread Dough
2	Each	Eggs
1	Tablespoon	Butter, Melted
1	Cup	Whole Milk
1	Tablespoon	Salt
1	Cup	Flour
4	Ounces	Cream or Dry Sherry
4	Tablespoons	Sweet Butter
6-8	Each	Mushrooms
3-4	Each	Shallots, chopped
1/2	Each	Lemon
1	Teaspoon	Honey
1	Clove	Garlic, chopped
1	Teaspoon	Parsley, chopped
1	Teaspoon	Mrs. Dash® original Seasoning
1	Pinch	Pepper
4	Ounce	Sherry

FEATURED PRODUCTS:

MENU PARTS: [Appetizers](#), [Entrees](#)

Christina Mitchell one of the winners of the 2016 broker recipe contest created a colorful and flavorful dish that is sure to be remembered. Sweet Lobster Sensations is mixed with mushrooms, shallots, and garlic, topped onto a bread bowl and sprinkled with parsley flakes.

DIRECTIONS

1. Put 4 ounces of dough in each muffin hole (Use a muffin tin with large hole spots) and pinch the top slightly to create a misshaped effect when baked. Bake for 20 minutes at 375° F or until golden brown.
2. Add butter and Lobster Sensations® to a skillet over medium heat until foamy, then add garlic, mushrooms and shallots. Cook for about 2 minutes.
3. Add 4 ounces of sherry. Simmer for 2 minutes.
4. Remove lobster meat and let the juices cook down. Stir and cook down for about 3 minutes. Remove from heat, squeeze 1/2 of the lemon into the pan. Mix Lobster Sensations® back in and sprinkle with parsley.
5. Puncture a hole on the top of each pop up. Remove some of the inside and fill with the lobster mixture. Make sure it overflows out of the top.
6. Top with parsley flakes.

7. Serve with a beautiful side spinach salad with a drizzle of dressing and a side of melted butter with a sprinkle of Mrs. Dash®.