

CopyCat Ruth's Chris Steak House Lobster Mac and Cheese

Ingredients

16 ounces of corkscrew pasta
1½ cups of shredded Cheddar cheese
1½ cups of grated Gruyère cheese
6 tablespoons of melted butter
1 tablespoon of Dijon mustard
2 large, finely chopped, garlic cloves
½ cup of shredded red onion
¼ cup of all-purpose flour, filtered
3 cups of whole milk
½ cup of chopped fresh chives
1/8 teaspoon of cayenne pepper
½ teaspoon of salt
½ teaspoon of ground black pepper
1 lbs. of cooked lobster meat, shredded
2 cups of mashed oyster crackers

Directions

Cook pasta in a salted, boiling water for a short period of time. Stir continuously.

Take the pasta out and rinse it with cold water. Let it rest.

Take 4 tablespoons of melted butter and put it in medium-low heat sauce pot.

Slowly add some onions and garlic then cook for another 5 minutes (or until onion is softened).

Stir in all-purpose flour, cook for 1 minute.

Put in milk while keep stirring. Let it boil over medium-high heat. Whisking frequently.

Lower the heat to medium-low and let it cook for another 3 minutes until the sauce become smooth and lumpy.

Remove from heat, and whisk in cheeses and next 3 ingredients. Stir in 1¼ teaspoon salt and 1¼ teaspoon pepper.

Mix both pasta and shredded lobster meat into a butter-coated baking dish.

Throw in the crushed crackers and remaining 2 tablespoons melted butter.

Add 1¼ teaspoon salt and 1¼ teaspoon pepper. Sprinkle over casserole.

Bake in the oven at 375 degrees until crust is crisp and sauce bubbles (for around 30 minutes).

Take it out and let it sink for about 5 minutes.