

FOXWOODS FOOD & WINE FESTIVAL

TIMOTHY SHELBURN

DONNA FORMICA'S FAMOUS LOBSTER STUFFING

Makes enough stuffing for 4 1½ -pound lobsters

INGREDIENTS:

1 cup leeks, minced
1 cup celery, minced
¾ cup melted butter, divided
¼ cup dry sherry
1 lb. sea scallops, chopped
1 cup seafood stock
Salt and freshly ground black pepper, to taste
4 cups Ritz crackers, crushed
½ lb. lump crabmeat
½ lb. fresh lobster meat, chopped
3 Tbs. fresh parsley
Juice of 1 lemon

DIRECTIONS:

Sauté leeks and celery in ¼ cup melted butter. Deglaze with sherry and burn off alcohol. Add scallops and bring to boil. Immediately add seafood stock and black pepper to pan. Cook for 2 minutes.

Pour Ritz crackers into bowl, add remaining ¼ cup butter into Ritz crackers, fold in crab meat lobster, and parsley. Gently fold in scallop mixture. Add fresh lemon juice and season to taste with salt and pepper. Allow stuffing to cool before using.