

Lobster Sauce for Mashed Potatoes

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-lobster-sauce-recipe>

Ingredients:

- 1/2 cup butter
- 14 ounces lobster meat diced
- 1 onion medium, diced
- 2 stalks celery diced
- 2 carrots peeled and chopped
- 1 teaspoon fresh thyme minced
- 1/8 teaspoon fresh parsley chopped
- 1 teaspoon black peppercorns whole
- 1/8 teaspoon seasoned salt
- 1 bay leaf
- 1/8 teaspoon lemon juice
- 1/4 cup all-purpose flour
- 2 tablespoons tomato paste
- 1/2 cup cream sherry
- 1 quart heavy cream
- 1/2 teaspoon salt and pepper to taste

Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 365 milligrams
4. Fat: 87 grams
5. Fiber: 2 grams
6. Protein: 18 grams
7. SaturatedFat: 54 grams
8. Sodium: 760 milligrams
9. Sugar: 3 grams

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