



Season 9 - Episode 911

Recipes from Dane and Mary Louise Miller

Angel Hair Pasta with Lobster Sauce

Serves 4

2 quarts water
2 – 10 ounce lobster tails, fresh or frozen, thawed
16 ounce angel hair pasta
2/3 cup sliced fresh mushrooms
3 tablespoons chopped green onions
2 tablespoons butter, melted
2 tablespoons flour
1 cup plus 2 tablespoons half and half
2 tablespoons dry white wine
¼ tablespoon salt
¼ teaspoon dry mustard
2 tablespoons fresh grated Parmesan cheese

1. Bring water to boil. Add lobster.
2. Cover and cook 6 minutes.
3. Drain and rinse with cold water. Drain.
4. Cut lobster into ½ inch pieces.
5. Cook pasta and drain.
6. Sauté mushrooms and onions in butter.
7. Add flour and stir until smooth.
8. Cook 1 minute.
9. Gradually add half and half, stirring constantly.
10. Stir in wine, salt, mustard, and lobster meat.
11. Cook over low heat, stirring constantly.
12. Serve sauce over pasta. Sprinkle with cheese.

Ruby Berries and Cream

Serves 6

2 – 10 ounce packages frozen raspberries, thawed
1 cup sifted powdered sugar
2 tablespoons Cointreau
1 tablespoon orange juice
6 cups fresh strawberries, hulled

1. Press raspberries through a sieve to remove seeds. Discard seeds.
2. Combine raspberry puree and ½ cup powdered sugar, Cointreau, and orange juice. Stir well.
3. Combine strawberries and ½ cup powdered sugar. Toss.
4. Pour raspberry sauce over strawberries.
5. Cover. Chill 3 hours.
6. Divide into 6 dessert dishes.

Cream Chicken/Asparagus Soup

1 pound fresh asparagus
¾ cup butter, softened
¾ cup flour
1 cup warm milk
6 cups hot chicken broth
1 cup cream
1 ½ cups cooked chicken, chopped
salt and pepper to taste

1. Cook asparagus until tender. Cut into pieces – set aside.
2. Melt butter and stir in flour. Cook until smooth.
3. Combine milk, two cups of broth, and cream. Add to flour slowly. Cook until blended.
4. Add remaining four cups of broth, chicken, salt, pepper and asparagus.
5. Serve hot.