



THE CAPTAIN'S LOBSTER SAVANNAH

Serves 4

1 lb. cooked, chopped lobster meat
1/3C dry sherry
1 red bell pepper, finely chopped
3 slices soft white bread, torn
4 T butter, melted
1/2C light cream
Juice of 1 lemon
1/2C mayonnaise
1 tsp. Worcestershire sauce
1/8 tsp. pepper
1/2C grated mild cheddar cheese (optional)
1T melted butter
1/2C Captain Marden's cracker crumbs

Marinate lobster in sherry overnight, covered. Preheat oven to 350. Combine red pepper, bread, butter, cream, mayonnaise, lemon juice, Worcestershire sauce and pepper. Gently stir in lobster/sherry mixture and cheese. Pour mixture into a casserole dish greased with remaining melted butter. Bake uncovered for about 25 minutes.