

Stafford's Weathervane Restaurant

Charlevoix

Lobster Macaroni and Cheese

INGREDIENTS:

- 2 Lbs. cooked Cavatappi Pasta
- 1 Lb. Lobster meat, claw and knuckle
- 2 Cups shredded Parmesan cheese
- 2 Cups Panko Bread Crumbs

White Cheddar Cream Sauce

INGREDIENTS:

- | | |
|--------------------------------|--|
| 1 Shallot, fine diced | 1 Tsp. Salt |
| 1 Tbsp. Olive Oil | ½ Tsp. White Pepper |
| 1 Garlic clove, chopped fine | ¼ Cup Butter |
| 2 Cups Chardonnay (white wine) | ¼ Cup Flour |
| 1 Cup Chicken Stock | 1 ½ Cups shredded White Cheddar Cheese |
| 1 Qt. Heavy Cream | |

COOKING DIRECTIONS:

1. In a 4 qt. sauce pan on medium heat, add Olive Oil, add Shallot and sauté until translucent.
2. Add Garlic and sauté for 1 minute more.
3. Add White Wine and reduce by ½.
4. Add Chicken Stock and Heavy Cream. Bring to a simmer and add Salt and White Pepper.
5. In a microwave dish melt Butter and add Flour to Butter for a roux to thicken sauce. Add roux to sauce and with a wire whisk whip sauce until roux is incorporated into sauce and starts to thicken. Let sauce simmer for 3 minutes stirring often.
6. Add shredded White Cheddar and whisk sauce until smooth and creamy.
7. Add Cavatappi Pasta and Lobster meat to White Cheddar Cream Sauce and and stir completely. Put into a baking dish.
8. In a sauté pan on medium heat add Panko Bread Crumbs, sauté stirring often until Bread Crumbs are golden brown. Sprinkle Bread Crumbs and Parmesan Cheese on top of Lobster Macaroni and Cheese and bake in preheated 350 degree oven until Parmesan melts.
9. Serve with a piece of Garlic Toast.



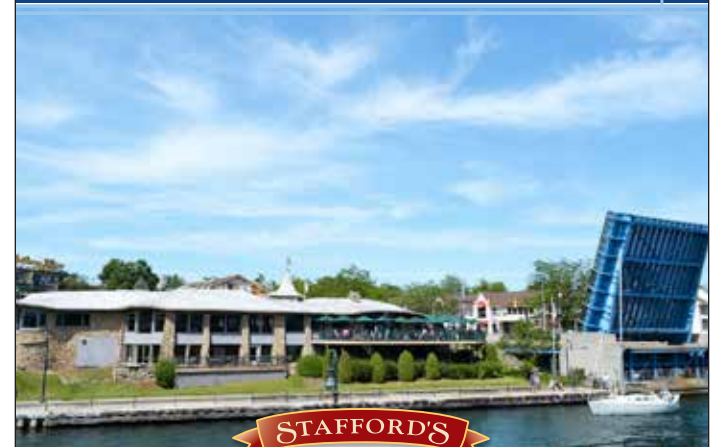
**ROB LEFURGE, EXECUTIVE CHEF
AT STAFFORD'S WEATHERVANE RESTAURANT**

Born and raised in Michigan, Rob's culinary career began at the age of 16. After 14 years as an executive chef in Okemos (where he put seven 1st place awards on their wall), he worked for Double JJ resorts for a few years. Eight years ago, he was approached by Stafford's and the rest is a love story - he loves northern Michigan and Stafford's! In his spare time, he enjoys fishing and spending time with his wife and two daughters.



Stafford's Private Wine Label Collection brings a distinct wine collection to northern Michigan from Oakbow Cellars in Napa Valley. Our 2011 Pinot Noir from Carneros is a full bodied, jammy and slightly tannic wine, selected specifically for Stafford's Weathervane Restaurant in Charlevoix to complement their salmon, chicken and pork tenderloin entrées.

Waterfront Dining Downtown Charlevoix



Originally built as a grist mill in 1871, the Weathervane Restaurant was converted to a dining establishment in the mid 1950s. It was designed by the famed local architect Earl Young, known for his curvaceous roof-lines and flowing architecture.

Stafford's Weathervane Restaurant offers signature and regional cuisine in a relaxed atmosphere. Nestled along the busy Pine River Channel in downtown Charlevoix, offering lunch and dinner year round.



STAFFORDS.COM • 231-547-4311