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When it comes to the courtroom, Don Gibson offers the best recipe for legal success. When it comes to the kitchen, Don delights in sharing his favorite recipes for delicious Low Country cooking. Enjoy!

Don's Tasty Seafood Mac & Cheese

1/2 pound butter
1/2 pound shrimp, peeled, deveined, chopped
1/2 pound sea scallops, chopped
1/4 pound lobster meat, chopped (tail meat preferred)
1/4 cup Harvey's Bristol Cream sherry
1/2 cup Ritz crackers, crumbled
1 pound rigatoni, (cooked al dente)
Cheese sauce (see recipe)
1/2 cup stale foccacia bread, coarsely crumbled
Preheat oven to 400 degrees.



Serves 4

Melt the butter in sauté pan. Sauté seafood over medium heat for 5-7 minutes until lightly cooked. Transfer to oven-proof casserole and mix in pasta, sherry and cheese sauce. Bake in oven on top shelf for 10 minutes. Then cover with a mixture that blends the Ritz crackers and foccacia crumbs. Finish in broiler until lightly browned, about 3-5 minutes.

CHEESE SAUCE

1 cup half and half (heated on low heat)
Roux (see recipe)
3 ounces fontina cheese, cubed
1.5 ounces sharp white cheddar, shredded
4 ounces mascarpone
3/4 cup lobster stock – or chicken stock

Made roux whisk in heated half & half to thicken.

Add in the cheeses, stirring often on very low heat until all the cheese is melted and smooth. A double boiler may be preferred at this point. Simmer, stirring frequently, 3-5 minutes.

ROUX

2 tablespoons flour & 2 tablespoons melted butter
1 pinch freshly ground black pepper

Cook butter, flour and pepper in a small pan, on low heat. Stir occasionally, until lightly browned. Set aside.