**Lobster Mac & Cheese**

**Ingredients**

* 16 ounces corkscrew pasta
* 6 tablespoons melted butter, divided
* 2 large garlic cloves, minced
* ½ cup finely chopped red onion
* ¼ cup all-purpose flour
* 4 cups whole milk, at room temperature
* 1 ½ cups (6 ounces) grated sharp Cheddar cheese
* 1 ½ cups (6 ounces) grated Gruyère cheese
* 1/3 to ½ c grated parmesan cheese
* 1 tablespoon Dijon mustard
* ½ cup minced fresh chives (***optional***)
* 1/8 teaspoon cayenne pepper (***optional, BUT SO WORTH IT***)
* ½ teaspoon salt, divided
* ½ teaspoon freshly ground black pepper, divided
* 1 - 2 pounds coarsely chopped cooked lobster meat
* 2 pieces old bread, crumbled (***optional topping; I rarely use it, but included in recipe anyway***)

**Method**

1. Cook pasta until al dente according to package directions. Drain, rinse with cold water, and drain again.
2. Place 4 tablespoons melted butter in a saucepot over medium-low heat. Add garlic and onion; cook 5 minutes or until onion is softened. Whisk in flour; cook 1 minute. Pour in milk; bring mixture to a boil over medium-high heat, whisking frequently. Reduce heat to medium-low, and simmer 3 minutes or until sauce is smooth and thickened.
3. Remove from heat, and whisk in cheeses and next 3 ingredients. Stir in 1⁄4 teaspoon salt and 1⁄4 teaspoon pepper. Fold in pasta and lobster. Pour into a greased 3-quart baking dish.
4. Combine bread crumbs and remaining 2 tablespoons melted butter. Stir in remaining 1⁄4 teaspoon salt and 1⁄4 teaspoon pepper. Sprinkle over casserole.
5. Bake at 375° for 30 minutes or until crust is crisp and sauce bubbles. Let stand 5 minutes before serving.