

PRINCE EDWARD ISLAND, CANADA
PEI LOBSTER-STUFFED SPUDS



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Chef **Austin Clement**

Yield: 6 servings of 2 stuffed halves each.

Ingredients:

½ cup	lobster meat, drained and diced	¼ cup	green onion, diced small
6	PEI baked potatoes, hot	¼ tsp	fresh cracked pepper
2 tbsp	ADL butter	¼ cup	cooked bacon
½ cup	ADL sour cream	1 cup	Cheese Lady's gouda, grated

Method:

Preheat oven to 400°F (200°C).

Cut baked potatoes in half lengthwise and scoop out the flesh; set the skins aside. In a bowl, mash the potato with the butter, sour cream, green onion, and half of the cheese. Beat until smooth. Fold in lobster meat and bacon, and season with salt and pepper. Spoon mixture back into the potato skins. Cover with remaining cheese and bake for about 15 minutes.