



Sponsors



Notes

Servings:
15 pieces

Phyllo Cups with Creamy Leek & Lobster

By Chef Ted Mahoney, Mahoney's Bar & Grill

Ingredients

- 8 oz. cream cheese
- 1/3 cup mayonnaise
- 1 tsp spicy brown mustard
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 Tbsp Worcestershire sauce
- 1 tsp horseradish
- 5 oz. lobster meat (fresh or frozen, diced)
- 2 Tbsp dry sherry
- 1/4 cup Colby cheese
- 1 large leek
- Phyllo shells (15 pieces, frozen)

Directions

- Preheat oven to 350 °F
- Cut leek in half the long way. Discard the root end and dark green leaves. Carefully rinse by swishing in a bowl of water to get all the sand out between the layers. Cut into 1/4" slices. Sauté on medium-high heat 5-7 minutes, until tender and slightly browned. Set aside.
- Heat cream cheese & mayo in medium saucepan on low.
- Once mixture has melted, add mustard, garlic powder, onion powder, Worcestershire sauce & horseradish.
- Stir until melted & thoroughly combined.
- Stir in lobster, sherry & cheese.
- Remove from heat.
- Spoon mixture into frozen phyllo shells.
- Bake filled phyllo shells for 10 minutes.
- Serve warm.
- Optional: garnish with finely diced red peppers and/or chives.