Recipes from Dane and Mary Louise Miller

**Angel Hair Pasta with Lobster Sauce**

*Serves 4*

2 quarts water  
2 – 10 ounce lobster tails, fresh or frozen, thawed  
16 ounce angel hair pasta  
2/3 cup sliced fresh mushrooms  
3 tablespoons chopped green onions  
2 tablespoons butter, melted  
2 tablespoons flour  
1 cup plus 2 tablespoons half and half  
2 tablespoons dry white wine  
⅛ tablespoon salt  
⅛ teaspoon dry mustard  
2 tablespoons fresh grated Parmesan cheese

1. Bring water to boil. Add lobster.  
2. Cover and cook 6 minutes.  
3. Drain and rinse with cold water. Drain.  
4. Cut lobster into ½ inch pieces.  
5. Cook pasta and drain.  
7. Add flour and stir until smooth.  
8. Cook 1 minute.  
9. Gradually add half and half, stirring constantly.  
10. Stir in wine, salt, mustard, and lobster meat.  
11. Cook over low heat, stirring constantly.  
Ruby Berries and Cream

Serves 6

2 – 10 ounce packages frozen raspberries, thawed
1 cup sifted powdered sugar
2 tablespoons Cointreau
1 tablespoon orange juice
6 cups fresh strawberries, hulled

1. Press raspberries through a sieve to remove seeds. Discard seeds.
2. Combine raspberry puree and ½ cup powdered sugar, Cointreau, and orange juice. Stir well.
3. Combine strawberries and ½ cup powdered sugar. Toss.
4. Pour raspberry sauce over strawberries.
5. Cover. Chill 3 hours.
6. Divide into 6 dessert dishes.
Cream Chicken/Asparagus Soup

1 pound fresh asparagus  
¾ cup butter, softened  
¾ cup flour  
1 cup warm milk  
6 cups hot chicken broth  
1 cup cream  
1 ½ cups cooked chicken, chopped  
salt and pepper to taste

4. Add remaining four cups of broth, chicken, salt, pepper and asparagus.
5. Serve hot.