



THERE WERE TWO SAYINGS IN OUR HOME THAT were used often and often meant the same. “You take the best, we eat the rest.” and “What may we bring?” Growing up with a father who lobstered as a hobby meant an abundance of the savory seafood in our house. After we exhausted the boiled, dipped, lobster roll menu options, we became masters of the “picked pounds” that were frozen for future use.


“You take the best, we eat the rest.” was a way of saying we picked many culls (one clawed) and bullets (zero clawed) lobsters. This became a mother-daughter evening task that will be remembered fondly. With a glass of wine the conversation flowed freely.

“You take the best, we eat the rest.”

“What may we bring?” rendered only one response to the Bonney family...it meant of course, those picked pounds would soon be made into Carlee’s Famous Lobster Dip! ““Just save some room for dinner”

Recipe for Christmas Lobster Dip

- 3 tbs. margarine
- 3 tbs. flour
- 1 1/2 cups milk
- 3 inch block of cheddar cheese
- good shake of onion powder
- good shake of garlic powder
- pepper to taste
- 1/4 cup of chili sauce
- worcestershire sauce
- 2 tbs. sherry wine
- 2 lbs. of picked lobster meat



Melt margarine in a large sauce pan and stir in the flour slowly. Gradually add milk as the mixture simmers. Grate the cheese and stir in a little at a time. Spice with the onion and garlic powder and pepper to taste. When all cheese has melted, add chili sauce and a dash of Worcestershire sauce. Continue stirring and keep heat low while adding sherry. Finally add the seafood. Don't cook too long or the dip will become too thick. (if mixture is a little runny, add a little bit of flour) May be served in a warming dish, with Melba Toasts or other sturdy cracker.