

## LOBSTER CHOWDER

2 lb. lobster  
3 tbsp. butter  
2 crackers, finely pounded  
1 cup cold water

French's Prepared Mustard  
4 cups milk  
1 slice onion  
salt

Remove meat from lobster shell and cut in small dice. Cream butter, add liver of lobster (green part) and crackers. Scald milk with onion, remove onion, and add milk mixture. Cook body bones 10 minutes in cold water to cover, strain and add to mixture with lobster dice. Season with salt and French's Prepared Mustard.