Lobster Macaroni and Cheese

8 ounces lobster meat cooked, chopped, about 2 cups

16 ounces dry pasta

⅓ cup butter

⅓ cup flour

3/4 teaspoon onion powder

½ teaspoon dry mustard powder

½ teaspoon salt or to taste

¼ teaspoon Old Bay Seasoning

¼ teaspoon black pepper

2 ¾ cups milk

½ cup light cream

2 cups sharp cheddar shredded

1 ¼ cups Gruyere cheese shredded

½ cup fresh parmesan cheese shredded

Topping

½ cup bread crumbs

2 Tablespoons butter melted

2 Tablespoons parmesan cheese grated

1 teaspoon parsley chopped

Combine topping ingredients.

Cook pasta to al denta and drain.

Melt butter over medium heat in a saucepan.

Stir in flour and seasonings and cook 2 minutes.

Stir together milk and cream.

Whisk into saucepan, a little bit at a time.

Bring to a boil and continue whisking and boiling 2 minutes until thickened.

Remove pan from heat and whisk in cheeses until smooth.

Stir together pasta and sauce.

Stir in half of lobster meat.

Transfer mixture to a greased 9x13" pan.

Top with remaining lobster.

Sprinkle topping over pan.

Bake 25 minutes at 400.