

Dough for Lobster Pie | Inauguration of the President

Served at the Inaugural Luncheon, 2001

Ingredients

- 2 1/2 cups flour, all purpose
- 8 ounces butter
- 2 each eggs
- 1 teaspoon salt

Preparation

1. Crumb softened butter into the flour and salt
2. Make a well and add the eggs until smooth. Do not overwork. Wrap and rest for at least one hour.
3. Roll the dough to fit the service dish (5" gratin) and cut a small hole in the center. Allow to rest prior to baking and egg wash at least twice (follow the dry between application).
4. Bake at 335 degrees until golden brown (cover to with parchment and a sheet tray for 8-10 minutes until golden brown).

Additional Information

- **Course:**

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.