

## SEAFOOD PASTA WITH GARLIC WINE SAUCE

- 1/3 cup olive oil
- 3 large garlic cloves, thinly sliced
- 1 large shallot, minced
- 1/4 teaspoon red pepper flakes
- 1 # large shrimp, peeled and deveined, tails intact
- 1/2 cup dry white wine
- 1/2 #. small clams such as littleneck or Manila, scrubbed
- 1/2 #. mussels, scrubbed
- 1/2 #. fresh-cooked lump crabmeat, picked over for shell fragments
- 2 tablespoons salt
- 1 pound linguine
- 1/3 cup minced fresh basil

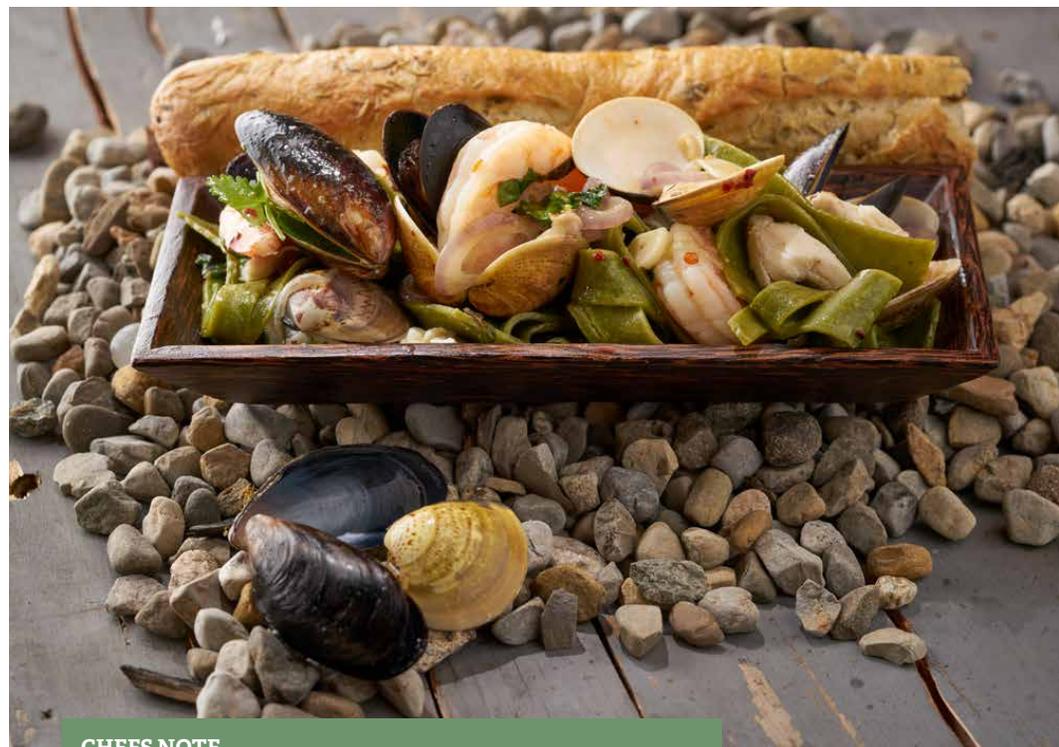
### METHOD

Cook the seafood: In a large fry pan over medium-low heat, warm the oil. Add the garlic, shallot and red pepper flakes and sauté until fragrant and softened, about 2 minutes. Add the shrimp and sauté until they are just opaque throughout, about 3 minutes. Using a slotted spoon, remove the shrimp from the pan and set aside.

Add the wine, clams and mussels to the pan, discarding any mussels or clams that fail to close to the touch. Raise the heat to medium, cover and cook, shaking the pan occasionally, until the clams and mussels open, about 10 minutes. Discard any empty shells and any unopened clams or mussels. Add the shrimp back to the pan along with the crabmeat and warm briefly to blend the flavors, about 3 minutes.

Cook the pasta: Meanwhile, bring a large pot of water to a boil over high heat. Add the salt and pasta to the boiling water. Cook, stirring occasionally to prevent sticking. When the pasta is not quite al dente, about 1 minute less than the package instructions, drain, reserving about 1/2 cup of the cooking water.

Add the pasta to the sauce along with the basil. Toss to combine. Warm briefly over low heat to blend the flavors. Add as much of the cooking water as needed to loosen the sauce and serve immediately. Serves 4.



### CHEFS NOTE

This is the perfect spring dish that would make any weekend celebration a flavorful and memorable one. The addition of a glass of chardonnay on the side will only enhance the experience. Be sure to cook the seafood quickly, do not let it over cook as it will become tough and rubber like in texture. Cook just before you are ready to eat.