



MIXED SEAFOOD PASTA

YIELDS 4 SERVINGS

The Russian River Valley Original

INGREDIENTS:

2 1/4 pounds prepared mixed shellfish, such as small hard-shell or soft-shell clams, mussels, raw langoustines, and raw small or medium shrimp in shell
1/4 cup dry white wine
1 pound cherry tomatoes or small vine-ripened tomatoes
1 pound linguine
1/2 cup olive oil
5 garlic cloves, thinly sliced
Pinch of dried red pepper flakes
3 tablespoons chopped flat-leaf parsley
Salt and freshly ground black pepper

DIRECTIONS:

Put the clams and mussels in a large pan with the wine, cover, and cook over a high heat for 3 to 4 minutes, until they have opened (discard any that remain closed). Tip into a colander placed over a bowl and set aside. Squeeze the tomatoes to remove most of the seeds and juice, and then coarsely chop them. Bring a large pan of well-salted water (1 teaspoon salt to each 2 1/2 cups water) to a boil. Add the linguine and bring back to a boil, then cook for about 8 minutes or until al dente.

Meanwhile, put the olive oil and garlic into a large pan and heat slowly until the garlic begins to sizzle. Add the pepper flakes and tomatoes, and simmer for 5 minutes. Stir in all but the last 1 to 2 tablespoons of the cooking liquid from the clams and mussels. Bring back to a boil and simmer until reduced to a sauce-like consistency. Stir the langoustines into the sauce and turn them over until they turn pink. Add the shrimp and simmer for 2 to 3 minutes longer, until the langoustines and shrimp are both cooked. Stir in the cooked clams and mussels, along with the chopped parsley, and turn them over a few times until heated through. Season, if necessary, with a little salt and some pepper.

Drain the pasta well and tip it into a large, warmed serving dish. Pour the seafood sauce over the pasta and toss together well. Serve hot.

