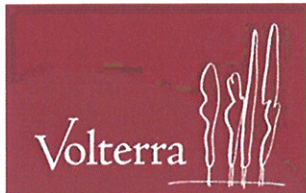


Shrimp and Lobster Strichette

Chef Don Curtiss



Ingredients

1/8 Cup Olive Oil
1 Tbsp. Garlic, Sliced thinly
1 tsp. Calabrian Chilis, chopped coarsely
Salt and Pepper to taste
3 each, Shrimp 13-15 per lb, peeled and deveined
3 pieces Slipper Lobster, cleaned
¼ Cup Roma Tomatoes, diced ¼ inch
1 tsp. Basil Chiffonade
¼ Cup Trebbiano Wine
Fresh Squeezed Lemon Juice from ½ a lemon
1 Tbsp Butter
½ cup Fresh Baby Spinach, washed thoroughly

10 strips Strichette Pasta
6-8 qt. Water to cook pasta

Directions:

For the Pasta: Bring the water to a rolling boil in a large pot. Add the pasta, cook until al dente and strain.

For The Sauce: In a 10 inch sauté pan, add the olive oil, garlic, chilis, salt and pepper. Sauté until the garlic is starting to turn brown around the edges. Add the shrimp and lobster and sauté until they are starting to cook. Deglaze the pan with white wine and squeeze in the lemon juice and add the basil. Mount in the butter and at the last minute, wilt the spinach into the sauce.

Toss the pasta and the sauce until the pasta is coated thoroughly.
Plate in a large pasta bowl and serve immediately

Note: When preparing this dish, you should have the water boiling before you start the sauce. When you start to cook the sauce, add the pasta to the water. The cooking time on the pasta should be very close to the cook time for the sauce. Use a dip strainer so it will be easy to remove and strain pasta. Make sure to stir pasta well during cooking so it does not stick together.