

## RJ'S SEAFOOD PASTA

### INGREDIENTS

½ lb thick sliced smoked bacon	½ lb chorizo sausage
2 lg white onions - chopped	2 large shallots -chopped
2 green peppers - chopped	2 red peppers - chopped
6 cloves garlic - smashed and chopped	4 sticks celery - chopped
1doz medium – large brown mushrooms - chopped	
2 lbs mussels	2 lbs clams
1 lb large shrimp	1 lb Digby Bay scallops quartered
½ cup fresh parsley chopped	½ cup fresh cilantro chopped
¼ cup olive oil	½ cup butter
2 cups white wine	½ cup brandy
1½ to 2 lbs fresh linguini pasta	3 veggie stock cubes

### PREPARATION

Slice bacon into half inch bits and fry with a splash of liquid smoke (don't make it too crispy).

Slice sausage into quarter inch slices then in quarters and fry in bacon juices with a splash of olive oil.

Drain both bacon and sausage on paper towel then place in a large mixing bowl on **very** low heat.

Fry all vegetables separately in a bit of olive oil and butter adding salt and pepper to taste. This maintains their individual flavors. Add each to the bacon and sausage mixture. NOTE: Red and green peppers should NOT! be overcooked.

Fry mushrooms in butter adding a splash or two of brandy as soon as the butter is absorbed and add to the mixture.

Fry shrimps and scallops in butter with splash of brandy and add to bacon mixture. **Do not overcook!!!**

Add 1 cup white wine to the mixture and stir.

Put chopped onion & shallots in large covered pot with butter, white wine, garlic, cilantro, salt and pepper. Bring to a boil then lower heat and simmer for 5 minutes. Turn up heat & add mussels and clams. Cover pot until all shellfish are opened. Stir occasionally to get the good bits in the bottom mixed in.

Add ingredients from mixing bowl to clams and mussels. Mix lightly. There should be ample liquid but if not add some white wine. Keep on very low heat.

In a separate large covered pot cook the pasta in salted water with a few veggie stock cubes until al dente and drain. Add some olive oil and butter to coat pasta. Add salt & pepper to taste. Serve on large plates or in bowls. Spoon seafood and veggy mixture on top making sure ample juice is provided.

Garnish with chopped cilantro and top off with grated parmesan cheese.

Serve with a crusty French stick and enjoy.