

U The Lexingtonienne U

MAGGIE'S SEAFOOD PASTA*

- 2 C mushrooms, sliced
- 4 shallots, chopped
- 1 stick butter
- 1 1/2 C Madeira wine
- 1 tbsp tomato paste (or more to taste)
- 1 tsp dried tarragon OR about half a bunch of fresh tarragon, chopped
- Salt to taste
- 1 1/2 C heavy cream

... and seafood to your liking. I suggest a combination of the following:

- 1 1/2 lbs shrimp (peeled, deveined, and cooked)
- 1/2 lb scallops (cooked)
- Jumbo lump crab meat to taste
- Steamed lobster meat to taste
- Imitation crab meat to taste (I call it "krab," and I'm not a fan, but Mike is)

**The pasta tends to absorb a lot of the delicious sauce, so I often increase the amounts of Madeira, tomato paste, and cream to make extra sauce. You can just eyeball it and it will turn out great.*

In a large pan, melt butter and saute mushrooms & shallots. Remove from the pan and set aside. Over high heat, combine Madeira wine, tomato paste, and tarragon in the pan, whisking often and allowing to reduce until thickened, about 10 minutes. Reduce heat, whisk in cream, and add mushroom mixture and seafood (note that all your seafood should already be cooked when you add it in at this point). Garnish with extra crab meat and tarragon. Serve over pasta.

