

## PASTA FRITTERS

1 lb Angel Hair Pasta  
Salt  
5oz freshly grated Parmesan cheese  
2-1/2oz butter, melted  
1oz mushrooms (or ham), chopped and cooked  
3 eggs  
Black pepper  
Oil for frying



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These Crisp Little Pasta Fritters make unusual nibbles to serve with drinks before dinner and you can use many different ingredients. They can even be made with leftover pasta, but are most effective made with very thin pasta.

Cook pasta in boiling salted water and drain. Stir in the cheese, melted butter, and mushrooms. Beat the eggs with a little salt and pepper and stir into the mixture. Heat the oil until hot. With a fork make little tangles of pasta, about the size of a large walnut. Drop these little pasta balls into hot oil and fry until golden brown. Drain on paper towels and serve at once.

## SEAFOOD PASTA

1-cup fresh scallops  
1-cup fresh shrimp  
1-cup crabmeat  
1/2 cup red bell peppers  
1/4 cup sun-dried tomatoes  
2-cup heavy cream  
1/2 cup Parmesan cheese  
3 tbsp oregano  
1 package Pasta

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Put water on to boil. In large sauté pan, heat butter and sauté seafood and veggies. Add garlic after 1 minute. Saute 1 1/2 minutes longer. Reduce heat; add heavy cream and heat until boiling. Add cheese and oregano stirring until well blended. Cook pasta, strain and add to pan. Serve immediately with fresh lemon wedges and/or crusty bread.

Recommended pasta: Parsley Garlic Fettuccini, Calamari Linguini, Saffron Linguini, or any classic flavor.