

G. B. Russo & Son[®]

INTERNATIONAL GROCERY SINCE 1905
 ITALIAN ~ MIDDLE EAST ~ REGIONAL SPECIALTY FOODS, DELI, WINES, COOKWARE AND MORE!
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Yield: 32 - 1 cup servings

Saint Patrick's Seafood Bake Deluxe

Amount	Measurement	PrepType	Ingredient	Comments
3	pounds	dry	fettuccine noodles spinach	
3	quarts		broccoli florets	
2	pounds	cut-up	imitation crab leg meat	cut in diagonal pieces
4	pounds	quartered	scallops	
¾	cup		margarine	
1½	cup	shredded	Swiss cheese	may substitute Jarlsberg cheese
3	cups	shredded	Edam cheese	may substitute Gouda cheese
1½	cups	grated	Villa Russo Parmesan cheese	

1. Cook the pasta according to the package directions and drain. Steam the broccoli just until tender. Sauté the scallops for 3 to 5 minutes, add the crabmeat, and sauté for 2 more minutes. Combine with the broccoli. Spoon broccoli-seafood mixture over the noodles.

2. Top with Swiss cheese then Edam and finally Parmesan. Melt the cheese under the broiler or in a microwave. Serve with lemon wedges.

Suggested Wines: Concannon Chardonnay or Sauvignon Blanc, Boscaini Pinot Grigio

Courtesy of: Joe M. Russo

Yield: 4 entrées or 5 to 6 appetizers

Seafood Linguine with Cream, Dill and Garlic

Amount	Measurement	PrepType	Ingredient	Comments
1	package	dry	linguine egg pasta	
3	pints		heavy cream	
1½	tablespoons		salt	
¼	teaspoon		cracked pepper	
1½	teaspoons	dry	dill weed	
2	tablespoons		olive oil, extra virgin	
¾	teaspoon	chopped	garlic	
½	cup	shredded	carrots	
½	cup	shredded	zucchini	seeded but unpeeled
4	ounces		scallops	
4	ounces		shrimp	
3	ounces		imitation crab leg meat	
¼	cup	grated	Villa Russo Parmesan cheese	

1. Thaw seafood if frozen. Cook the pasta according to the directions on the package with 1 teaspoon of salt. Drain, rinse with cold water and set aside. Heat the cream, ½-teaspoon of salt, pepper and dill to boiling in a medium skillet.

2. Simmer at the boiling stage until reduced by about a third, until cream is slightly thickened. Stir in ½-teaspoon garlic and add more salt if needed. Set aside. Heat olive oil in a medium skillet, add scallops, shrimp, carrot, zucchini and garlic and sauté just until the seafood is cooked through, but still tender. Add crab and toss until hot.

3. Return cream sauce to heat, tossing together with the cooked pasta, Parmesan cheese and seafood mixture. Garnish with fresh dill sprigs if desired.

Suggested Wines: Firestone Gewurz:traminer, Wente Johannisberg Riesling, Bertani Soavé