



George Panetta Seafood Pasta

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 40 minutes

Anyone who was lucky enough to taste George's Seafood Pasta will always remember the experience. I stood by George as he made this extraordinary meal and I wrote down every ingredient and every step.

Phase I:

2 tablespoons extra-virgin olive oil

1 teaspoon red pepper flakes

1 large onion, chopped

5 cloves garlic

3 28-oz cans tomatoes, canned, whole, peeled

Phase II:

2 6.9-oz cans clams, chopped, canned, drained (add juice from 1 can, drain the other)

2 10-oz cans clams, baby, canned, drained

2 6.5-oz cans scungilli, canned, drained

1 cup fresh parsley, chopped + sprigs for garnish

1 cup fresh basil, chopped

1 tablespoon garlic salt

1 tablespoon Old Bay seasoning, + more for clam steaming

salt and pepper, to taste

2 pounds pasta, Cellentani (corkscrew)

2 dozen clams, littleneck

Phase III:

1 1/2 pounds scallops

2 dozen mussels

2 pounds large shrimp, shelled & deveined

2 each lemons, sliced

PHASE 1: TOMATO SAUCE (40 minutes):

Put olive oil and red pepper flakes into a large pot (or Dutch oven) and heat until shimmering.

Add garlic and onion and saute until onion is just softened, about 5 minutes.

Add tomatoes and squeeze or crush them until they are in parts.

Bring to a boil and then simmer for 1/2 hour.

PHASE 2: ADD THE CANNED FISH/COOK PASTA/STEAM CLAMS (35 minutes):

Add all canned fish, parsley, basil, garlic salt, Old Bay to the sauce. Salt & pepper to taste.

Simmer for another 1/2 hour.

Begin to boil water for pasta in a large spaghetti pot.

Steam Clams/Cook Pasta (START WHEN THERE IS ABOUT 5 MINUTES LEFT TO SIMMER):

Put pasta into the boiling water and cook until al dente.

In a steamer, bring water to a boil (Old Bay can be added to the water: optional)

Steam clams until open (7-10 minutes).

PHASE 3: ADD FRESH FISH (7 minutes):

After sauce has finished simmering, add scallops and mussels.

Cook scallops in sauce for 3 minutes.

Add shrimp. Cook for another 4 minutes or until shrimp are cooked and mussels open.

SERVE (5 minutes):

Combine the cooked penne and seafood sauce and mix until all penne is coated.

Place into large serving bowl. Adorn with clams, parsley and lemon slices.

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