

Shrimp & Scallops Linguine

Recipe from the Grandinetti Kitchen

Ingredients Required

- Chicken broth
- Worcestershire sauce
- Cayenne Pepper
- Fresh garlic
- Fresh Onion
- 1 stick of butter or margarine
- White wine

And

- Linguine or Fettuccini
- Fresh shrimp
- Fresh scallops

Directions

Put one stick of butter or margarine in pot.

Add 1 chopped onion and 2 cloves minced garlic and cook on high until onions are translucent.

Clean shrimp & scallops, place in bowl with butter & onion.

In another bowl mix

- 2 tablespoons lemon juice
- Add 1/2 teaspoon salt
- Small can chicken broth
- 6 oz white wine
- 2 tablespoons Worcestershire sauce
- 1/8 tablespoon cayenne pepper
- 2 tablespoons Parsley flakes

Cook on high until it boils. Mix with bowl of shrimp, scallops, and onion and cook until shrimp and scallops are cooked.

Prepare linguini, drain, and mix all contents together and drain well.

Mangiare!