

Leonard Spallone's Pasta with Shrimp & Crab

Shopping List (Main Ingredients)

- 1 pound pasta
- 1/2 pound crabmeat
- 3/4 pound shrimp

and...

- Butter
- Garlic
- Lemon
- Milk
- Olive Oil
- Paprika
- Tomato Soup
- White Wine

Directions

Preparation of Shrimp

- Place aluminum foil on bottom of broiling pan
- Raise edge of foil to form a pan to contain all juices
- Coat foil with Olive Oil
- Place shrimp on foil
- Cut about 1/4 lb. butter into pats and place on shrimp
- Sprinkle shrimp with about 1/4 cup white wine
- Sprinkle juice of 1/2 lemon over shrimp
- Sprinkle paprika over shrimp
- Sprinkle garlic powder over shrimp
- Do not broil shrimp until sauce is prepared

Preparation of Sauce

- Place 2 or 3 tablespoons of olive oil in pan
- Place 1/2 lb. butter in pan
- Heat gently
- Add 1/2 can Campbell's Tomato Soup
- Add 1/4 cup milk
- Stir mixture in pan over light heat
- Add 1/4 cup white wine
- Salt and pepper to taste
- Heat mixture to slow boil – not too hot
- Add 1/2 lb. crabmeat. Cook about 5 minutes stirring constantly
- Add broiled shrimp with all shrimp juices
- Cook pasta
- Mix ingredients and enjoy!