

## Poseidon's Pudgy Pasta

### Ingredients

- 2lbs peeled deveined and detailed jumbo shrimp (yes are you a monster take the tails off this is a pasta dish you want people digging in a cheesy pasta plate with their paws)
- 1 lb bay scallops
- 1 10-16 oz package of lump crab meat (you can cook the crab and shell it all yourself but if you're going to do that...just eat crab...)
- 1/ lb mushrooms washed and sliced
- 1 large package of wide egg noodles
- 1 bunch fresh basil
- 1 bunch of chives (green onions will work but chives are more intense)
- 1/4 teaspoon freshly ground black pepper
- ¼ teaspoon garlic salt
- 1 cup of sliced parmesan cheese
- 4 oz of grated mozzarella cheese
- 1 stick of butter
- 1 pint of heavy cream
- 1 cup cold milk
- 3 Tbsps of all purpose flour

### Preparation

- **Step 1:** Drizzle some oil in a large pot of boiling salted water, add 1 tablespoon of salt and the egg noodles and cook for 7 to 10 minutes, or according to the directions on the package. Run cold water over pasta and set aside in a colander until later.
- **Step 2:** In a large saucepan melt the stick of butter. Then dump in the flour and whisk until it forms a paste. Then slowly pour in the heavy cream and continue to whisk. It will thicken when it thickens slowly add in the milk. The sauce will be a little thin but slowly add in the cheese whisking it until smooth, then adding milk. This may be a little hectic but just keep adding in milk and cheese a little bit at a time until you get a nice smooth consistency. Then add in black pepper and garlic salt. Then add in the lump crab meat and whisk until it's smooth again. Reduce to a simmer but keep an eye on it and whisk it from time to time.
- **Step 3:** While the cheese sauce is simmering heat a large frying pan. Once heated add in olive oil and mushrooms.
- **Step 4:** When the mushrooms are soft add in the basil, chives, shrimp and bay scallops. Be sure to save a few of the chives for later. Stir gently until the shrimp are done. You will know the shrimp are ready because they will take on a white and pink coloration and no longer be translucent. When the shrimp are ready everything else will be ready as well.

# Vastewine

- **Step 5:** Once the seafood is ready there will be a little extra moisture in the pan. This is good. Now we'll ladle over some of the pretty thick cheese sauce and stir well. Don't dump it all in just ladle over enough to create a nice creamy sauce
- **Step 6:** Now you add in the egg noodles. If the noodles are a little sticky just add a little water to them and shake them up in the colander. Then add the pasta to the pan and mix. You will probably want to add half the pasta mix it up and then add the second half.
- **Step 7:** Add the rest of the cheese sauce in now and mix it all up.
- **Step 8:** Serve in a plate or bowl or bathtub whatever you need but sprinkle the chives you saved earlier on top just for extra color.