INGREDIENTS

Sauce
15 shrimp
1 pound mussels
1 can french snails*
(or 1 pound clams if preferred)
8 ounces mussel stock
4 tablespoons olive oil
8 ounces canned tomato
1 teaspoon black pepper, ground
(or grind fresh with a pepper mill)
1 can pomodorini tomatoes
(or 1 pint cherry tomatoes when in season)
3 tablespoons scallion/garlic butter
2 cups thinly sliced scallion tops
Juice of half a lemon.
1 cup breadcrumbs**

Pasta
1 lb lumache pasta

Scallion/Garlic Butter
4 tablespoons olive oil
1/2 pound of peeled garlic
1/2 pound of scallions
(only the bottom half of the
scallions; set aside the
green half for garnish)
1/2 cup dry white vermouth
(we use Alessio Bianco)
1.5 pounds cold butter

Mussel Stock
1 head garlic
4 tablespoons olive oil
2 pounds mussels
1 onion (quartered)
2 carrots sliced in one-inch pieces
2 stalks of celery in one-inch pieces
water to cover

Recipe feeds
4-5 people

*If you are using snails make sure you clean them and then cook them for an hour at a simmer in enough mussel stock to cover. You can precook the mussels and clams if you want to pick them out of the shell for the final dish. We do this in the restaurant. At home, I would steam the shellfish right into the sauce as done in this recipe. **We use squid ink breadcrumbs but you can use panko or other breadcrumbs fried in olive oil and strained.

DIRECTIONS

Scallion/Garlic Butter
Thinly slice the scallions and garlic. In a sauté pan, add the olive oil and sweat the scallions and garlic until soft (do not get any browning on the vegetables). Add the white vermouth and reduce by half. Put the vegetables and vermouth into a blender and mix until smooth. Add in the cold butter and blend until the butter is incorporated and also smooth. Pour into a container and set aside to cool.

Mussel Stock
Wash the mussels to remove sand and set aside. Pour the olive oil into a narrow and tall pot. Sweat the vegetables (onion, carrot, celery, garlic) until soft. Add the cleaned mussels and barely cover with water. Simmer for 45 minutes and strain.

Sauce
Add the olive oil to the pan and sear the shrimp and snails on one side only. Remove them from the pan and add the black pepper into the oil to toast quickly. Add the canned tomato and the mussel stock and reduce by half. Place the mussels and/or clams into the sauce and cover to steam the shells open. Once they are open, remove the lid and the set the shellfish aside with the seared shrimp and snails. Reduce the sauce again until thickened tomato sauce is in the pan. Add in the cherry tomatoes or canned cherry tomatoes, depending on what you’re using. Cook the pasta per the package instructions and one minute before it is done, add three heaping tablespoons of butter into the sauce.

Return the seafood to the pan so that it reheats and the shrimp finishes cooking through. Add the pasta into the sauce and cook down until the sauce holds onto the pasta. Take the pasta off the heat and add the lemon juice and sliced scallions. Toss together and plate. Garnish the dish with squid ink breadcrumbs or use any breadcrumbs that are fried in a little bit of olive oil for flavor. Sprinkle across the top. The sauce should require little to no salt because of the shellfish, but feel free to add a touch if you think it needs it.