



## Shrimp, Sea Scallop and Dungeness Crab Scampi with Fresh Fettuccine

(serves 4 guests)

### INGREDIENTS

½ lb	large shrimp
½ lb	fresh sea scallops
½ lb	Dungeness crab
8 oz	clarified butter
6	garlic cloves, <i>thinly sliced</i>
1 lb	fresh cooked fettuccine
4 ¼" slices	scampi butter (see recipe below, must be prepared at least 4 hours in advance)

### PROCEDURE

- Peel shrimp to the tails, leaving the tail shells intact. De-vein the shrimp and rinse.
- In a medium sauce pan, bring two cups of water to a simmer. Add shrimp shells and reduce to half. Strain stock and reserve. Discard shrimp shells.
- Clean muscles off of the scallops.
- Pick the crab over, discarding remaining shell pieces.
- Heat clarified butter in a large sauté pan until it shimmers.
- Add shrimp. Cook halfway, turning once.
- Add scallops and allow to sear, turning halfway through cooking.
- Add garlic and continue to cook shellfish being careful not to burn the garlic.
- Add stock and reduce to half.
- Add scampi butter and turn off heat.
- Allow butter to melt in the pan and thicken, whisking constantly.
- Add one or two more slices of butter, if needed.
- Toss with 1 lb fresh cooked linguine.

### SCAMPI BUTTER

1 lb	unsalted butter, <i>at room temperature</i>
2	egg yolks
½ tsp	fresh thyme, <i>chopped</i>
½ tsp	red pepper flakes
1 Tbsp	sea salt
2 Tbsp	fresh parsley, <i>chopped</i>

- In stand mixer, beat butter until light and fluffy.
- Add spices and herbs.
- Add yolks, one at a time, scraping the bowl to combine thoroughly.
- Roll in plastic wrap to create an even log approximately 12" long.
- Refrigerate until firm, at least 4 hours.