



Fettuccini With Lobster Sauce

BY Caterina Romano's kitchen

INGREDIENTS

3 TBSP of olive oil
1 chopped red onion
3 minced garlic cloves
1 TBSP of Tobasco sauce
3 shakes of celery salt
2 TBSP of Worcestershire sauce
1 TSP of granulated sugar
½ cup of vodka
Black pepper
1 TSP of tomato paste
1 16 OZ jar of passata
1 jar of water
½ TSP of Baking soda
2 cups of Panko bread crumbs
1 cup chopped fresh parsley
Meat of 2 medium cooked lobster
1 cup of pasta water

DIRECTIONS

1. Heat the olive oil in a large Dutch oven. Add the onion, a sprinkle of kosher salt, garlic, mix and sauté for 5 minutes.
2. Add the tobasco sauce, celery salt, Worcestershire sauce, sugar & vodka and simmer for 15 minutes until most of the alcohol has evaporated.
3. Add a dash of black pepper, and allow the tomato paste to cook down.
4. Add the passata along with the water used to wash the jar and allow to simmer for 45 minutes. After 45 minutes, add 2 more cups of water, baking soda and allow the sauce to simmer for another 45 minutes.
5. In a frying pan, heat a touch of olive oil and add the panko. Toast the bread crumbs for about 5 minutes then add the parsley and mix together. This will be the topping for this sauce (instead of cheese)
6. In a pot full of boiling water, add salt and cook the fettuccini for 8-9 minutes.
7. Take you lobster meat and cut it into bite sizes, add to the sauce and cook it for 5 minutes.
8. Now transfer the cooked fettuccini into the simmering sauce. Add 1 cup of the pasta water and mix and cook for about 3 more minutes.
9. You can serve this dish, family style or individually.
10. Add the bread crumbs mixture to the pasta and serve immediately.

ENJOY THE FETTUCCINI WITH LOBSTER SAUCE