

Dungeness Crab Mac

Ingredients:

- 2 cups Cavatappi or elbow pasta noodles
- 2 tablespoons fresh garlic, chopped
- 1 teaspoon black pepper
- 2 tablespoons light olive oil, not extra virgin
- 2 tablespoons unsalted butter
- 1 tablespoons fresh squeezed lemon juice
- ½ cup white wine
- 3 cups heavy cream
- 5 ounces fresh Dungeness crab
- 4 ounces provolone cheese, shredded
- 2 tablespoons Parmesan Reggiano, grated
- 3 tablespoons Panko breadcrumbs, toasted
- 1 tablespoon Italian parsley, chopped

Preparation:

Boil good quality pasta for about 3 to 5 minutes. Do not rinse pasta.

At the same time, place fresh chopped garlic, black pepper, olive oil, and unsalted butter in large sauté pan on high heat. Cook until butter is melted. Add fresh squeezed lemon juice and white wine to mixture and reduce until liquid is nearly gone. Add heavy cream and the cooked drained pasta while still hot. Bring cream and pasta mixture to a boil and reduce heat. Then add fresh Dungeness crab and shredded provolone cheese. Simmer for 2 minutes.

Pour into large bowl to serve. Sprinkle with grated Parmesan Reggiano cheese, then toasted Panko breadcrumbs, and top with chopped parsley.

Serves 2 as an entrée or 4 as an appetizer.

Wine Suggestion: With this rich dish, enjoy a light medium-bodied white wine such as a Fume Blanc by Barnard Griffins, Washington.

Courtesy of Michael Lalewicz, Chef/Owner, The Depot Restaurant, Seaview, Washington