

Cook the pasta in abundant boiling salted water until al dente. Drain well. Remove the garlic from the seafood mixture and toss with the hot pasta. Correct the seasonings and serve immediately with lemon wedges on the side.

Linguine ai Granchi LINGUINE WITH CRABMEAT

S E R V E S 4 T O 6

Threads of pasta and crab intertwine so that each forkful is a delectable mix. Delicious and convenient, this dish can be assembled in advance with only the cooking of the pasta left for the last minute. Find the freshest crab possible. You will ruin the dish if you use frozen crab. It's too watery.

1½ pounds fresh lump crabmeat

Juice of 2 lemons

*2 garlic cloves, peeled and
minced*

Handful chopped Italian parsley

*10 small fresh basil leaves,
coarsely chopped*

½ cup extra-virgin olive oil

*Salt and freshly ground black
pepper to taste*

1 pound imported linguine

Pick through the crabmeat carefully to remove any shell and cartilage. Place the crabmeat in a small bowl. Add the lemon juice, garlic, parsley, and basil. Stir gently to mix. Add the extra-virgin olive oil, salt, and pepper. Mix well. Set the mixture aside to marinate for at least 1 hour, preferably overnight. Bring the mixture back to room temperature before using and place in a pasta serving bowl. Cook the linguine in abundant boiling salted water until al dente. Drain and toss immediately with the crabmeat mixture in the serving bowl.