

## Tropical Scallop and Shrimp Capellini

One Pkg. Angel hair (Capellini) Pasta pre-cooked to al dente  
8 oz. Largest shrimp you can afford  
8 oz. Sea scallops  
Three green onions – diced  
1/3 cup Heavy cream  
Extra light olive oil  
1/3 can Crushed pineapple  
1/3 cup Flour  
1 – 2 oz. Sherry

Peel shrimp and save the shells

Marinate shrimp, scallops, green onion in Guru hot sauce and 2 Tbsp. oil

Broil shrimp shells for five minutes or less to get a beautiful red color

Bring to a boil one cup water, add shrimp shells and some salt – reduce by half, discard shells, strain. Set aside broth.

Heat ¼ cup of oil over medium heat in a thick skillet

Dust the scallops in flour

Add to skillet and fry 1 – 2 minutes per side (scallops become a nice orange-ish color)

Add shrimp and scallions. Continue frying 2 – 5 minutes

Increase heat on stove

Pour in 1 – 2 oz sherry. Let it evaporate or flambé if you're daring

Now add strained shrimp liquid, heavy cream and pineapple

Thicken a bit and add capellini. Cook a minute or two

Serve family style in a large dish with grated parmesan. Serve with garlic bread