



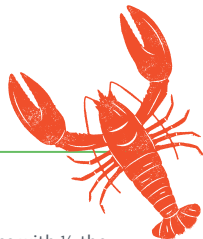
My late mother was known as Oma because of our family ancestry in Germany. Plus, she just liked being called Oma by everyone, not just her own grandchildren! She was a wonderful cook and hostess for our family and friends. This is a decadent yet elegant recipe, perfect for a cold winter night.

- Nancy

Oma's Seafood Casserole

FROM THE KITCHEN OF NANCY MARSHALL

SERVES: 8



Ingredients

1 lb. clear lobster meat (cooked; you can buy it at the store or cook the lobsters and pick the meat out yourself)
1 lb. cooked linguine
½ lb. scallops (cooked)
8 oz. heavy whipping cream
½ lb. medium shrimp (or small Maine shrimp use 1 lb. cooked and shelled)
½ cup parmesan cheese (fresh grated)
4 T. butter

Directions

1. Cook linguine and toss with ½ the cream and ½ the cheese. Keep warm.
2. Sauté in order the scallops, the shrimp and add lobster last. Cook only until hot and do not overcook, three to four minutes maximum.
3. Add the rest of the cream and pour on top of the pasta on a large platter or casserole. Top with parmesan cheese. You could add buttered crumbs.
4. Brown briefly under the broiler. Serve immediately.