

WHITE FOX INN – Dan Rivard

Lobster Linguine

1 cup mascarpone
(can substitute butter or parmesan
cheese)
Garlic
Onions

White wine
Fresh pasta (or dried)
2 cups lobster (or other shellfish)
Salt & pepper to taste
Tomato sauce

Put pot of water on stove to cook pasta.

Meanwhile, sauté mascarpone, garlic, and onions, add wine to taste. Add approx. 2 cups tomato sauce and cook till nice and orange. Add lobster and cook until opaque.

Add salt & pepper to taste.

Serve and enjoy!