

WHITE FOX INN – John Devine

Lobster Linguine

1 cup mascarpone cheese
(can substitute cream cheese)
Garlic, roasted – 1 clove
White wine
Capers – 1 tsp

Fresh pasta (or dried)
Lobster – 6 oz
Salt & pepper to taste
Smoked tomato sauce

Put pot of water on stove to cook pasta.

Meanwhile, sauté crushed garlic, add pickled capers, add wine (or water) and stir. Add tomato sauce to cover. Add mascarpone cheese and mix well. Add lobster and cook until opaque. Add cooked linguine and mix.

Add salt & pepper to taste.

Serve and enjoy!