



Seafood Pasta

1 lb Fettuccini noodles, cooked & drained, cooled
½ Cup white vinegar
¼ Cup honey
2 T Soy sauce
1 T oil
6 T Lemon juice
3 T Fresh ginger (or 1 tsp ground)
¼ tsp Cayenne pepper
½ Cup chopped green onions

Stir together, in a saucepan, vinegar, lemon juice, honey, ginger, soy sauce, and cayenne pepper. Bring to a boil and simmer for 1 minute. Remove from heat and let stand 10 minutes.

In a large bowl, mix fettuccini noodles, dressing, oil, and chopped green onions together. Cover and refrigerate at least 5 hours. Before serving, you may add:

1 ½ lb. cooked shrimp
1 ½ lb. crabmeat or imitation crab
1 ½ Cup albacore fish
1 Cup salmon, drained well
½ Cup chopped carrots or broccoli

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