

CONTESTS

Home : [Mornings](#) : [Cooking School](#) :

Video

Photo



KAM & LEE



JASON CARR



Bastone Makes True Irish Treat

Updated: Wednesday, 17 Mar 2010, 12:22 PM EDT
Published : Wednesday, 17 Mar 2010, 12:22 PM EDT

myFOXDetroit.com Staff - You may think corned beef and cabbage is a true Irish dish but it's not.

If you want something real Irish try Dublin Bay Pasta.

Dublin Bay Pasta

- 3 Shrimp
- 3 Scallops
- 1 ounce lobster
- 6 oz cooked linguini
- 1 oz parmesan cheese
- 1 teaspoon garlic puree
- 1 teaspoon extra virgin olive oil
- 3 oz heavy cream

Salt and pepper to taste

Preheat oil in sauté pan, add shrimp, scallops and garlic puree. Sauté for 1-2 minutes, de glaze with a little white wine and add salt, pepper and cream. Toss with linguini and finish with parmesan cheese.

Chef Robert Young from Bastone Brewery in Royal Oak stopped by the Fox 2 studios on Wednesday morning to show us how to make Dublin Bay Pasta.

Click on the video player to the left to watch.