

## McLaren Vale Dennis' Crab Linguine

### Ingredients:

- 3 "green" crabs
- 1 onion, chopped
- 1 fresh chili
- 1 clove garlic, crushed
- Splash white wine
- 1 packet San Remo Linguine pasta
- Parmesan cheese, to taste
- Salt
- Pepper

### Method:

Cook linguine in boiling, salted water for ten minutes or until al dente.

Heat olive oil in a pan. Fry the onion, garlic, and chili and then add some white wine.

Clean and quarter the crabs (or cut into 6) and expose the claws and some meat. Add them to the fried ingredients.

Stir through the cooked linguine. Season with salt, pepper, and parmesan to taste.

*The Two Michaels used a Hardy's Tasmania and Adelaide Hills Pinot Gris to add delicious flavour to their risotto.*

