



Dan Ralston's Kitchen

Camp Linguine

Serves: A bunch

This recipe was developed several years ago at “The Camp.” It has become a traditional favorite when the Pegram’s and Ralston’s are together with the Keeler’s and Fullers on “The Farm.”

4 Cartons “Morning Glory” cherry tomatoes, quartered

3 bunches “Morning Glory” basil, chopped fine. (plain green sweet - not the fancy cinnamon, apple etc.)

5 or 6 large cloves garlic, chopped fine

3 Tablespoons balsamic vinegar

3 cups extra virgin olive oil

1 to 3 lbs picked blue crab from Oyster Pond. (the more the better, of course)

6 cartons Contadina fresh egg linguine.

Freshly grated parmesan cheese

In a large bowl, a couple of hours ahead of time, combine the tomatoes, garlic, basil, balsamic vinegar and 2 cups of the olive oil. Cover and let steep.

Bring a large pot of lightly salted water to a boil. In a large skillet sauté the garlic in the remaining cup of olive oil just until soft (don't let brown). Add the tomato/basil mixture and heat, stirring constantly, until just simmering. Add the crab meat to the tomato/basil mixture and return to just a simmer. reduce heat to keep just warm. Add the linguine to the boiling water and cook to al dente. Drain the linguine and in a large bowl toss the linguine with the tomato crab sauce.

Serve with the parmesan cheese, a mixed green salad with a balsamic vinaigrette, garlic bread and lots of Chianti.

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