

Eric's Seafood Alfredo

1 lb fresh steamer clams, scrubbed
2 tbsp garlic, chopped
4 oz fresh Oregon Troll-Caught Salmon, bite size pieces
4 oz fresh rockfish, bite size pieces
4 oz fresh Oregon pink shrimp
1 tbsp dill
2 tbsp olive oil
1lb fettuccine, cooked al dente
Salt & pepper to taste
2 egg yolks
1 ½ cup half & half or heavy cream
½ cup grated or shredded parmesan cheese
1 tbsp fresh Italian parsley, chopped

Heat olive oil in a large pan over medium heat. Add steamer clams and sauté until they just begin to open. (Discard any shellfish that does not open.) Add garlic and sauté until it starts to turn golden brown. Add the salmon and the rockfish, dill, and salt & pepper to taste. Sauté for 3-4 minutes and stir in the half & half, bringing it to a slow boil. Add the cooked pasta and the pink shrimp and simmer until the sauce thickens slightly, about 2 minutes. Quickly stir in the egg yolks and simmer 1-2 minutes more. Add 1/4 cup of the cheese until it melts into the sauce. Remove to warm serving platter and garnish with the rest of the cheese and chopped parsley. Serve immediately.

(Courtesy of Chef Eric Jenkins – OSU Seafood Consumer Center)