**Fettuccine with Seafood and Wine Sauce**

Serves 12

½ lb. spinach fettuccine

½ lb. plain fettuccine

4 oz. butter or margarine

1 T. chopped garlic

6 oz. scallops

1 lb. 70/90 raw shrimp, thawed

½ C. white wine

6 oz. haddock, cooked, cooled and crumbled

½ bunch fresh parsley

1. Cook fettuccine.
2. Preheat saute pan. Add butter or margarine and melt. Add garlic and saute until brown.
3. Add shrimp and scallops and saute for 2-3 minutes, which will leave them undercooked but they will continue to cook as you add items.
4. Add wine and let simmer another 3-5 minutes.
5. Add cooked fish, chopped parsley and drained fettuccine. Check seasoning.