



# Freight Train



## Shrimp And Lobster Linguini

1 tablespoon olive oil  
3 onions, chopped  
6 garlic cloves, chopped  
1 diced roasted tomatoes (28 ounce can)  
¼ cup John Henry 3 Lick Spiker Ale  
2 tablespoons fresh oregano, chopped  
½ teaspoon crushed red pepper

½ teaspoon salt  
¼ teaspoon sugar  
¼ teaspoon black pepper  
1 large lobster tail ½ to 1 pound  
1 pound shrimp, peeled and de veined  
1 pound linguini  
¼ cup parsley, chopped

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**(1)** Heat the oil in a large nonstick skillet, then add the onions and garlic. Sauté until golden, about 10 minutes. Add the tomatoes, John Henry 3 Lick Spiker Ale, oregano, crushed peppers, salt, sugar, and black pepper; bring to a boil. Reduce the heat and simmer, uncovered, until the flavors are blended and the sauce is slightly thickened, about 15 minutes.

**(2)** Remove the meat from the lobster tail and cut the meat into about ½ inch pieces. Add the lobster and the shrimp to the sauce and simmer, uncovered, until the shrimp and lobster turn pink about 5 minutes.

**(3)** Cook the linguini according to the package directions; Drain and place in a large serving bowl. Toss at once with the sauce and sprinkle with the parsley.

Serve with a snifter glass of John Henry 3 Lick Spiker Ale.

