

## SPAGHETTI WITH LOBSTER AND MUSSELS

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1 cup dry white wine  
1 cup water  
two 1½-pound live lobsters  
1 pound spaghetti  
4 cups spicy tomato sauce  
(recipe follows)  
1 pound mussels (preferably  
cultivated), scrubbed well  
and beards pulled off  
2 tablespoons minced fresh  
parsley leaves (wash and dry  
before mincing)

In a large kettle bring wine and water to a boil. Add lobsters and cook, covered, 3 minutes. (They will be partially cooked.) Transfer lobsters with tongs to a large bowl and boil cooking liquid until reduced to about ½ cup.

Twist off claws and with flat side of a heavy knife crack claws on one side. Cut off tails and cut each tail crosswise into 4 pieces, cutting through shell and discarding dark intestinal vein. Halve body sections and discard head sacs. Reserve tomalley and any roe if desired. *Lobsters may be prepared up to this point 4 hours ahead and chilled, covered.*

In a 6-quart kettle bring 5 quarts salted water to a boil for spaghetti.

In a 5-quart heavy kettle bring tomato sauce, lobster cooking liquid, and reserved tomalley and roe if using to a simmer, whisking. Add claws and bodies and simmer, covered, 5 minutes, or until claw meat is just cooked through. Transfer claws with tongs to large bowl and keep warm, covered.

Add tail pieces to sauce and simmer, covered, 3 to 4 minutes, or until just cooked through. Transfer tail pieces with tongs to bowl and keep warm, covered. Remove and discard lobster bodies.

Add mussels to sauce and simmer, covered, 3 to 8 minutes, checking mussels every minute or so and transferring as opened with tongs to bowl. Keep mussels warm, covered. (Discard any mussels that are unopened after 8 minutes.) Season sauce with salt and pepper and keep warm, covered.

While seafood is cooking, cook spaghetti in boiling water until *al dente* and drain in a colander. Add spaghetti, lobster, and mussels to sauce and heat over moderate heat until heated through, stirring and tossing mixture until spaghetti is coated well with sauce.

Transfer spaghetti and seafood to a large platter and sprinkle with parsley. Serves 12 as part of an Italian Christmas Eve dinner.

## SPICY TOMATO SAUCE

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3 garlic cloves, minced  
3 tablespoons olive oil  
1 large onion, chopped fine  
½ teaspoon dried hot  
red pepper flakes  
two 28- to 32-ounce cans  
tomatoes including juice,  
puréed coarse in a blender  
in 2 batches  
½ teaspoon dried thyme,  
crumbled

In a heavy 5-quart saucepan cook garlic in oil over moderate heat, stirring, until golden and add onion and red pepper flakes. Cook mixture, stirring, until onion is softened and add tomato purée, thyme, and salt and pepper to taste. Simmer sauce, stirring occasionally, 35 minutes, or until thickened slightly. *Sauce may be made 3 days ahead and chilled, covered.* Makes about 6 cups.