

California Seafood Supper

INGREDIENTS

2 cups clam juice
1/2 cup dry white wine, warmed
2 cloves garlic, minced
1 cup rice
1 cup fresh mushrooms, quartered
1/2 pound small bay scallops, 1/2 inch in diameter
1/2 pound shrimp (tails left on) peeled and deveined
2 green onions, cut into thin strips
1 tablespoon white pepper
1 tablespoon fresh lemon juice
1 tablespoon basil
1 medium tomato; seeded and diced

- Bring clam juice, wine and garlic to a boil in 12 inch skillet
- Stir in rice and mushrooms.
- Cover tightly and simmer 20 minutes.
- Add scallops, shrimp, onions, basil and pepper; mix well.
- Remove from heat. Let stand covered until all liquid is absorbed, about 5 minutes.
- Stir in lemon juice and tomato.

Serves 6