

Pasta with Crab-ish Sauce

Crab is Wonderful, but pretty expensive for everyday. This dish works just fine with readily-available (and less costly!) imitation crab. It's not for purists, but who cares?

ingredients...

8 oz pasta (linguini, fettuccini, etc)
1–2 Tbs olive oil
1 large onion, coarse-chopped
3 cloves garlic, finely hand-chopped
2 tsp seasoning (e.g., Penzey's Arizona Dreaming)
8 oz imitation crab
1 tomato
¼ c buttermilk
handful grated Parmesan cheese

directions...

Break the pasta in moderate-sized pieces. (4-in long seems about right).
Start the pasta cooking in a big pot of salted water.
Heat olive oil in a large skillet. Cook onion in oil until it begins to soften (5 minutes or so). Add chopped garlic and seasoning and cook until fragrant.
Add imitation crab and tomato, both chopped into ½-in pieces.
Add ½ c of the pasta water and cook until liquid has almost boiled away.
When the pasta is cooked, drain it (but don't wash it) and add to the skillet.
Cook until pasta is thoroughly heated.
Mix in the buttermilk. Cook until the sauce has the desired consistency.
Add grated Parmesan cheese, mix thoroughly, and serve.