
Crawfish and Tasso Cream Sauce

1 cup tasso, diced
1 pound crawfish tails
2 tablespoons butter
2 tablespoons pecan oil
1/4 cup shallots, diced fine
1/4 cup red pepper, diced fine
1 tablespoon garlic, minced
1/4 cup white wine
2 cups heavy cream
1 tablespoon parsley
1 tablespoon green onions, chopped
1/2 teaspoon Tabasco sauce
1 teaspoon lemon juice
1 teaspoon worcestershire sauce
3/4 cup Romano cheese
1 tablespoon Paul's Blend Spice
salt and pepper
1 pound pasta

Combine butter and pecan oil in a skillet over medium heat. Add shallots, red pepper and saute for 3 minutes. Add tasso and continue cooking for 2 minutes. Add garlic and saute for an additional minute. Stir in the white wine to deglaze and simmer until liquid is almost evaporated. Add crawfish tails, salt, pepper, and Paul's Blend seasoning, and continue to cook until warm. Stir in the cream, Tabasco sauce, lemon juice, and worcestershire sauce. Simmer for an additional 5 minutes or until the sauce is thickened.

Taste to adjust seasonings and fold in Romana cheese. Top with green onions and parsley. Cook pasta according to the directions on the pasta.