

Step Inside: 21st-Century Luxury at Monument & Boulevard



Richmond

THE CITY MAGAZINE

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SEAFOOD PASTA À LA "GUNTHER'S"

Chef Mike Lampros started his culinary career in California's Napa Valley. Returning to Richmond, he served as sous chef at the Country Club of Virginia and as private chef for Crestar Bank's and Reynolds Metals' executive dining rooms. It was as executive chef of Stonewall Market in Richmond's near West End that Lampros conceived Gunther's Gourmet Groceries. Gunther's is a Virginia's Finest company that produces all-natural, heart-healthy marinades, vinaigrettes and salsas. But who is Gunther? Gunther is this chef's best friend, his dog. Lampros donates a portion of his profits to local animal shelters.

"Crab Salsa is my best seller and is great right out of the jar with chips or over a baked potato," says Lampros. "It's versatile — it can be served over cream cheese for a spread or scrambled with eggs. Personally, my favorite is as the basis for seafood pasta." —TC

INGREDIENTS:

1 jar of Crab Salsa
1 pint of heavy cream
1 pound of shrimp
1/2 pound of scallops
1/2 pound of spicy sausage
1 pound of penne pasta, cooked al dente
Parmesan cheese (to taste)
Parsley (to taste)

DIRECTIONS:

Mix Crab Salsa with heavy cream in a saucepan over low heat. Simmer 30 minutes. Sauté the shrimp, scallops and spicy sausages (each item separately) and cut into bite-size pieces. Stir in the seafood and sausage to the sauce. Add pasta to the dish and heat through. (Cook only long enough to heat the pasta.) Top with Parmesan and parsley, then serve.

