Seafood Fra Diavolo

12 ounces extra large shrimp, peeled

12 ounces sea scallops, halved horizontally

6 Tablespoons olive oil

7 garlic cloves, minced

3/4 teaspoon salt

1 Tablespoon anchovy paste

3 Tablespoons tomato paste

2 teaspoons oregano

1 teaspoon red pepper flakes

1 pound mussels

1 cup dry white wine

28 ounce can chopped tomatoes

8 ounce bottle clam juice

12 ounces linguini

1/2 cup fresh parsley, chopped

Toss shrimp and scallops with 2 T. oil, 1 T. garlic and 1/2 t. salt.  Refrigerate.

Combine anchovies, 1/4 c. oil and remaining garlic in Dutch oven.

Cook 3-5 min. until browned.

Add tomato paste, oregano and pepper flakes.

Cook 2 minutes.

Add mussels and wine and bring to a boil.

Cover and cook 3-4 minutes.

Remove mussels from pot.

Add tomatoes, clam juice and 1/4 t. salt.  Bring to a boil.

Add pasta and cook 6-10 minutes or until slightly firm.

(Add hot water 1/2 c. at a time if sauce begins to dry up.)

Stir in shrimp and scallops and cook until pasta is al dente.

Remove from heat.  Add parsley and mussels.

Season with salt and pepper.  Drizzle with olive oil and serve.