

Tom Rothfus

from the Kling House

Located in Kitchen Kettle Village. The Kling House was built in the early 1800's and was once a stagecoach stop. Today travelers dine on the best variations of Lancaster County cuisine. Breakfast? Try peach melba pancakes. Lunch? Baked chicken pie and much more.



Shrimp with Tomato Basil Jam from the Kling House Restaurant

6 raw peeled and de-veined 16-20 ct. shrimp, tails removed	Heat oil in pan over medium heat.
4 oz. cooked fettuccini noodles	Add garlic and sautee until starting to brown. Add tomato basil jam,
10 grape tomatoes (washed)	cook 1 minute. Add shrimp and
1 TB chopped garlic	tomatoes, cook 3-4 minutes. Add
1 tsp olive oil	cream and heat until starts to bubble.
2 TB Kitchen Kettle Tomato Basil	Add fettuccini and bring to serving
Jam	temperature. Remove pasta to plate
1/3 C heavy cream or half & half	and top with shredded parmesan
1/8 C shredded parmesan	and fresh basil.
2 TB chopped fresh basil	
salt & pepper to taste	

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