

### I13 Pasta Four Ways

Classic Italian always includes a pasta dish.

At home it can be a meal by itself. Easy, healthy, an everyday food.

With spinach, broccolini, or just olive oil or butter.)

#### Pasta al spinaci

(Put up real best quality imported spaghetti boiling 10min. or as directed.)

Preheat a large 3-quart saute pan with 3T olive oil (crushed garlic OK).

Add 6-16oz. mature leaf crinkly prewashed spinach (not baby salad spinach).

Add 1-2T water, cover and steam at high heat 1-2min. Stir. Remove from heat.

Test spaghetti for al dente doneness, drain, add to spinach. Toss.

Serve with best romano cheese grated at table. Do not use parmesan or any pre-grated cheese.

Serve with Dolcetto, Sangiovese, Teroldego or other Northern Italian fresh fruity wine.

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#### Pasta al broccolini

Broccolini is one of the best new vegetable creations on the market. Milder flavor than broccoli and not sharp at all like broccoli rabe.

Prepare same as Pasta al spinaci except cut stalks to bite-size pieces and saute

in olive oil 2-3min before adding floret tops to further steam as above.

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#### Pasta al olio

(Put up real best quality imported spaghetti boiling 10min. or as directed.)

Preheat a large 3-quart saute pan with 3+T olive oil. Add 3-6 garlic cloves crushed.

Allow garlic to heat briefly. Do not cook garlic. Remove from heat.

Test spaghetti for al dente doneness, drain, add to pan along with a small amount of cooking water. Toss.

Serve with best romano cheese grated at table. Do not use parmesan or any pre-grated cheese.

Serve with Dolcetto, Sangiovese, Teroldego or other Northern Italian fresh fruity wine.

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#### Pasta al burro

(Put up real best quality imported spaghetti boiling 10min. or as directed.)

Place 2-4T butter broken into small pieces in large serving bowl.

Test spaghetti for al dente doneness, drain, add to serving bowl, along with a small amount of cooking water. Toss.

Serve with best romano cheese grated at table. Do not use parmesan or any pre-grated cheese.

Serve with Dolcetto, Sangiovese, Teroldego or other Northern Italian fresh fruity wine.