



Choose-A-Nut Pasta Sauce

Favorite farm recipes.

Use your favorite pasta (mine is linguine) and your favorite nuts (I like walnuts) for this easy, but unexpectedly rich, dish--pasta sauce made with nuts! Different nuts also combine well with flavored pastas for unique flavor combinations: try lemon pasta with almonds, carrot pasta with cashews, or spinach pasta with Brazil nuts.

Ingredients 12 oz. pasta 2 cups nut meats, such as almonds, Brazil nuts, cashews, filberts, pecans or walnuts 5 cloves garlic 1/4 cup butter 1/4 cup olive oil 1/2 cup Parmesan or Romano cheese, freshly grated Additional coarsely chopped nuts, grated cheese and chopped fresh parsley for garnish, if desired

Preparation

Cook pasta as directed, until al dente. While pasta is cooking, use a food processor or blender to combine the nut meats and enough hot water from the cooking pasta to make a stiff paste. Add the garlic, butter, olive oil and cheese. Blend, adding additional hot water as needed to make a smooth, thick sauce.

Drain pasta. Pour sauce over pasta and toss until well-coated. Place on individual serving plates, garnish and serve immediately.

Makes 4 to 6 servings.