



STONE'S THROW WINERY

Linguine al Limone (Linguine with Lemon)

Wines paired: 2006 Chardonnay, Carneros
2006 Toscaacci

Working just fine with either of this shipments wines, this refreshing and so-simple recipe is a late summer/early fall favorite of mine. Salute!

Prep Time: 5 minutes
Cooking Time: 13 minutes

1 pound fresh or dried pasta
1 stick unsalted butter
1/2 cup fresh lemon juice

Grated zest of one lemon (do not dig deep enough into the lemon skin to get the white pith)

Salt and fresh ground pepper

1/2 cup freshly grated Parmigiano Reggiano cheese (no package stuff please)
1/2 cup (maximum) chopped Italian flat leaf parsley

In a large skillet, melt butter on low heat with a pinch of parsley. Add lemon juice, zest, salt and pepper, remove from heat. Add pasta to skillet tossing to coat well. Stir in cheese and parsley. Servers 4.

I also, on occasion, grate (or plane) 1/8 of one fresh garlic clove right over the top and toss again. Serves you and 3 others. Lightly oiled Italian bread with cool chopped tomato and basil (Bruschetta) works ???? as an accompaniment.