



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Creamy Pasta Sauce with Fresh Herbs –

1 ½ cups heavy cream

4 tbl. butter

½ tsp. salt

1/8 tsp. nutmeg

Pinch of cayenne

¼ cup grated Parmesan

1 cup finely chopped mixed fresh herbs (our favorite combination – basil, mint, Italian parsley and chives)

1 lb. angel hair pasta

1. Combine cream, butter, salt, nutmeg and cayenne in a heavy saucepan and simmer for 15 minutes, or until sauce is slightly reduced and thickened.

2. Whisk in Parmesan and fresh herbs and simmer for another 5 minutes. Taste and correct seasoning. Serve immediately over hot, cooked angel hair pasta.

Credit: Silver Palate Cookbook