



## *Greg's Asparagus & Pinola Pasta*

A very tasty, 30-minute recipe from our friend Greg Cody

4 slices	Bacon, chopped and fried in deep saucepan
¼ tsp	Dried red pepper flakes (or crush 2-3 dried Thai peppers) - optional
6 oz.	Mushrooms, cleaned and sliced
1 clove	Garlic, sliced
½ lb.	Asparagus, washed and cut into ½" pieces
1 Cup	Hunt Country <b>Vignoles</b> wine
¾ cup	Pinola (pine) nuts
1 Tbs.	Olive oil (plus or minus as desired or needed)
½ tsp.	Truffle oil - optional
To taste	Salt & pepper
½ cup	Romano or parmesan cheese, freshly grated – to sprinkle on top when eating
1 lb.	Pasta (try small shells...small bits of goodness gather into their nooks!)

1. Cook bacon until fat is rendered and slightly crisp. Remove bacon drippings and replace with 1 Tbs. olive oil.
2. Add pinola nuts and lightly sauté until lightly toasted, then remove pinolas and bacon from pan, leaving oil behind. (At this time, put pot of water on to boil for your pasta.)
3. Toss in the asparagus for about 45 seconds, then add the garlic. Sauté together for 1 to 2 minutes until asparagus turns a bright green.
4. Add Vignoles, bring to boil, let boil for 4 minutes then add mushrooms and continue to cook for about 4 more minutes.
5. Add cream and bring back to a boil to allow it to thicken. After about 2 minutes add pinolas and bacon and continue cooking about 2-4 more minutes until it reaches desired thickness. At end, turn off heat and add the truffle oil if you like.
6. Serve with olive bread and Hunt Country Vineyards **Vignoles** wine!

Note: For **vegetarian** dish, omit bacon and start with 1 Tbs. oil and pepper flakes and pinola nuts.

Greg Cody  
Peru, NY  
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