



Pasta Aglio e Olio

Courtesy of Ed & Kate Sevensky, Broomall, PA
(Adapted from "Cook's Illustrated" magazine, March/April 2012, p. 14)

"Just wanted to let you know what a pleasant surprise the Valvin Muscat was; my wife and I paired it with a Pasta Aglio e Olio that contained shrimp and a white wine reduction. The Muscat was a great companion to all the flavors in our pasta, including some spice from dried chili peppers." -- E.S.

For two servings:

- 1 Tbsp olive oil
- 2 slices bacon (we didn't have the pancetta that the recipe called for)
- 1 clove garlic, minced
- To taste red pepper flakes
- 1/2 cup dry white wine (could use Hunt Country's *Valvin Muscat*; something cheap and cheerful also does nicely)
- 6 oz. spaghetti (we used gluten-free pasta, since I'm on a GF trial)
- 1/4 cup heavy cream
- 1/2 cup grated Parmigiano Reggiano (or any similar grating cheese)
- 1/4 cup toasted pecans (walnuts or pine nuts work well too)
- 10-12 shrimp, cleaned and shelled

1. Fry bacon slices in non-stick skillet until crisp; pour off all but 1-2 Tbsp bacon fat.
2. Return skillet to medium heat; fry garlic 1-2 minutes and add red pepper flakes.
3. Add wine and increase heat to medium high; allow wine to reduce by half (approximately 8-10 minutes).
4. Boil water for pasta in large pot. Add healthy pinch of salt to water and stir in pasta. Cook according to package directions until al dente. Drain, but reserve some pasta water to thin sauce if needed.
5. While pasta cooks, sauté shrimp in olive oil in separate skillet. Cook until slightly underdone; shrimp will finish cooking when combined with hot pasta and sauce.
6. Transfer pasta and shrimp to skillet with sauce and stir to combine. Pasta water can be added now if wine sauce becomes too thick.
7. Transfer pasta and sauce to serving bowls; top with crumbled bacon slices, grated Parmigiano and chopped nuts. (We had some fresh basil and leftover roasted asparagus and threw those in, too!)

Serve with mixed green salad and pop the cork on that Hunt Country *Valvin Muscat*!