

Spaghetini Palamino

Ingredients:

8 oz. spaghetini
1/4 cup olive oil
4 tbsp. minced garlic
1 cup diced roma tomatoes
1/4 cup dry white wine
1/2 cup chicken broth
2 tbsp. fresh basil
2 tbsp. chilled butter
1/4 cup grated parmesan
2 tbsp. pine nuts

Directions:

SAUCE: Allow 12 minutes. Medium heat

In skillet, cook garlic in olive oil 1 minute. Add all tomatoes, wine, broth and 1/2 basil to garlic and oil. Cook 10 minutes over medium heat until sauce reduced by half. Add chilled butter and 1/2 parmesan to thicken sauce. Cook 1 minute.

PASTA: 6 minutes in 4 quarts boiling salted water.

PINE NUTS: Toast 6 minutes at 350

Drain pasta in colander. Don't rinse. Mix remaining parmesan and basil with pine nuts. Top pasta with sauce, then sprinkle mix over top. Great with Italian bread and salad.