

PASTA & ARTICHOKEs for Laura – 1994
by Jeanine Malarsky

Leftovers in refrigerator:

- Cooked homemade pasta
- Cooked fresh artichoke hearts

Melt 1 tbsp butter in saucepan. Slice cooked artichoke hearts into butter, heating through. Toss in cooked pasta. Add enough heavy cream to lightly sauce. Add salt and freshly ground black pepper to taste.

Add a little grated Parmesan cheese or Romano, if desired.

Boil just enough to see cream thicken a little.
Serve.

Variation made another day:

Sauté 6 cloves garlic (sliced) in butter.
Add sliced fresh mushrooms – sauté until gently cooked and just golden.
Stir in sliced cooked fresh artichoke hearts.
Add cooked fettucine with heavy cream.
Salt and fresh ground black pepper to taste
Stir gently, adding some grated Parmesan cheese and heating until it thickens a bit.
Serve.

Always add cheese near end. If using Romano, salt after adding cheese.

Disclaimer: This is an informal recipe from my kitchen and is not intended as a professional reference for the inexperienced cook.