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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Shrimp and Pasta in Cream Sauce

2 cups heavy cream	6 oz fettuccini
2 Tbs butter	½ lb shrimp
½ Tbs corn starch	4 Roma tomatoes, diced
¼ tsp nutmeg	1 Tbs olive oil
½ cup grated Asiago cheese	

This recipe is somewhat more challenging than the ones from earlier in the year, but it is well worth the effort. Once you have worked with the ingredients a few times, you will be able to dazzle your friends with the array of cream sauces you can create. This basic formula can easily be modified to use chicken breast instead of shrimp, and a little experimenting will let you mix in a variety of other flavors.

1. In a medium saucepan, combine 1 1/3 cups of cream, butter, nutmeg, and corn starch; thicken over medium-high heat for 10-15 minutes. Note: be sure to mix corn starch into cream before heating to prevent clumping. Stir frequently to prevent mix from sticking to the bottom or boiling over.
2. In a large pot, bring to a boil enough water to cook the pasta. Boil the pasta for 10-12 minutes, or as per directions on the package. Stir periodically to ensure even cooking. Remove from heat when done.
3. Meanwhile, heat the olive oil in a large skillet over medium-high heat. Sauté shrimp for 5-7 minutes, or until almost cooked & tender. With about 2 minutes left, add tomatoes and continue to sauté. When done, drain excess liquid from skillet and set aside.
4. When pasta and shrimp are ready, finish the sauce by stirring in the grated cheese. Add the remaining 2/3 cup of cream to thin the sauce to the desired consistency.
5. Drain pasta, and split portions into large bowls. Add shrimp & tomato mix on top, and spoon cream sauce over everything. Enjoy!

This recipe is designed for 2 hearty portions. Serve with garlic bread and a strong white wine. Add a spinach salad if you want a larger meal. For a different style, add 4 oz sausage to the sauté mix, and serve with red wine.



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