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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.

Penne with Pears, Walnuts & Asiago

Part of the fun of coming up with new recipes is the opportunity to try out some things that might sound a little odd but turn out great when you actually get a chance to prepare them. This recipe, yet another adapted from the Arizona Republic's weekly menu planner, is a great example of that. It sounded just strange enough to try, and I'm glad I did. The pears, butter, & cheese combine to create a richly flavored dressing for the pasta, while the walnuts add a complementary taste and texture. Preparation is simple, using just one pot.

8 ounces uncooked penne
3 pears (ripe ones work best)
2 Tablespoons butter
1 cup chopped walnuts
1 cup grated Asiago cheese

1. Cook pasta according to package directions.
2. Trim pears to remove seeds and chop into bite-size pieces.
3. When pasta is done, drain & set aside. Return pot to stove over medium-high heat & melt butter until it begins to brown. Add walnuts & toss for 30 seconds.
4. Add pasta back into pot & toss for another 30 seconds.
5. Add pear & cheese and toss until cheese melts.

Makes 4 servings.

Complement the meal with a simple spinach salad (and toss in some sliced hard-boiled eggs if you want to add some protein to the mix.) The pear & walnut mix lends itself to either white wine or red, so treat yourself according to your mood.



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