

Lemon Pasta

Ingredients

½ stick (1/4 cup) unsalted butter
1 cup heavy cream
3 Tbs. fresh lemon juice
1 Lb. fresh egg fettuccine noodles
2 tsp. finely grated fresh lemon zest
salt
fresh ground black pepper
fresh grated Parmesan cheese

Utensils

Measuring cup
Measuring spoons
Knife
Cutting board
Lemon reamer
grater
Deep heavy skillet
Spoon
Cookpot
Colander or strainer

Melt the butter in a deep, heavy 12-inch skillet and stir in the cream and lemon juice. Remove the skillet from the heat and keep it warm.

Cook the pasta in a large pot of salted boiling water until al dente, 2 or 3 minutes. Reserve ½ cup of the pasta cooking liquid and drain the pasta in a colander. Add the pasta to the skillet with the lemon zest and 1-2 Tbs. of the pasta cooking liquid and toss well. (Add more pasta cooking liquid 1 Tbs. at a time, if necessary, to thin the sauce.)

Season the pasta with salt and pepper and serve with Parmesan cheese.

Note: I often serve this dish with grilled shrimp. I season the shrimp with salt, black pepper, and garlic before grilling.

Serves 4