

ENTREES

Pasta of the Seas

Ingredients:

1 box farfalle pasta
6 tablespoons butter
3 tablespoons flour
3 cups milk
2 cups cream
5 tablespoons whiskey
½ cup parmesan cheese
4 oz smoked salmon
8 oz fresh, peeled and veined large shrimp

Green onion and parsley to garnish

Bring 4 quarts salted water to the boil. Add pasta and boil until “al dente” (approximately 12 minutes). Drain and set aside.

For the Sauce:

Bring milk and cream to a boil. Remove from heat.

Melt butter in a pan. Add whiskey and cook for one minute. Sprinkle flour over mixture and cook for one minute. Slowly add milk and cream and cook until thickened. Stir in parmesan cheese, and add salt and pepper to taste.

Sauté shrimp in a pan until cooked (until they turn pink). Cut smoked salmon into strips and add both to pasta sauce. Toss over farfalle. Garnish with parsley and green onion.



*A velvety sauce of
Parmesan cheese,
crème, and whiskey
envelopes smoky
salmon, succulent
shrimp and
Farfalle pasta in
a tantalizing dish
you'll relish.*



PAIR WITH:

**SAUVIGNON
BLANC**