

RECIPES



SUN-DRIED TOMACCIO CREAM SAUCE

1 C	heavy cream	¼ C	sun-dried Tomaccio
3 T	butter	1 T	pine nuts
½ C	shredded mozzarella cheese		salt and pepper to taste
2 T	grated parmesan cheese		

1. Heat cream and butter in saucepan over medium heat until almost to boil (but do not boil).
2. Add mozzarella and parmesan cheeses. Stir until cheese is melted.
3. Add Tomaccio to the mixture.
4. Add salt and pepper to taste.
5. Remove from heat and pour over pasta of choice.