

Ken's Aglio e Olio

Ingredients

1 lb. Linguini
½ cup extra virgin olive oil
½ cup dry white wine
7 whole cloves of garlic
1 clove garlic, minced
1 tblsp. butter
1 tsp. crushed red pepper
½-1 cup chopped fresh parsley
½ cup grated Parmesan cheese
salt and pepper to taste

Preparation

Bring large pot of water to boil. Add 1 tblsp. of salt and linguine, cook until al dente.

Meanwhile, heat olive oil in skillet, add cloves of whole garlic. Cook until browned. Drain pasta. Add butter, crushed red pepper, minced garlic, parsley, white wine, cheese and cooked linguine to pan. Mix thoroughly until absorbed into pasta. Salt and pepper to taste. Combine more and place on serving platter. Add more parsley for garnish and pass cheese at table to taste.