

Pasta with Asparagus, Prosciutto, and Wild Mushrooms
"Bounty of Biltmore Cookbook,"
Compiled and edited by Whitney Wheeler Pickering
Oxmoor House ©2000

Brie adds buttery goodness to a medley of fresh asparagus, salty prosciutto and meaty shiitake mushrooms.

Yield: 6 servings

Ingredients

1 (16-ounce) package dried spaghetti, uncooked
1 teaspoon olive oil
1-pound fresh asparagus spears
¼ cup diced shallot
¼ cup olive oil
3 ounces prosciutto, cut into thin strips
1 (3-1/2 ounce) package shiitake mushrooms, sliced
1 cup chicken broth
1/3 cup dry white wine
½ teaspoon salt
¼ teaspoon pepper
4 ounces Brie cheese, cut into thin slices

Donna's Notes: I'm adjusting the directions as adding oil to the cooked pasta is not recommended by Italian cooks.

Start the water for your pasta.

Meanwhile, snap off tough ends of asparagus. Remove scales with a vegetable peeler, if desired. Cut asparagus into 1-inch pieces. Set aside.

Cook shallot and minced garlic in a ¼ cup olive oil in a large skillet over medium-high heat, stirring constantly, until golden. Add asparagus and prosciutto. Cook 3 minutes, stirring constantly. Add mushrooms; cook 5 minutes, stirring constantly. Add broth, salt and pepper; cook 2 minutes, stirring constantly. Keep sauce warm.

By now the water should be boiling, add 1 tablespoon of kosher salt and cook pasta per package directions. Save 1 cup of pasta water. When done, drain and return to pot. Combine prosciutto mixture with spaghetti and toss gently. Add cheese slices, toss gently. Serve immediately.

If you have leftover pasta it may absorb any excess sauce and be dry. You can add a tiny bit of pasta water to the pasta when reheating.