Pasta with Vermouth Cream Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

1 lb. penne
1 medium onion
1/2-3/4 lb. pancetta, diced or chopped
8 cloves garlic, finely chopped
1 oz. dried porcini mushrooms
2 portobello mushrooms, chopped and stems removed
~1 cup heavy cream
a good deal of parmesan, grated
~1/2 cup dry vermouth
olive oil
pepper to taste

Instructions

Makes at least four servings.

If you can get the porcini mushrooms, soak them for 1/2 hour in water with a little bit of vermouth and olive oil added for flavor. As you get closer to cooking, add the portobello as well. *If you can't find the porcini you can substitute by doubling the portobello and just mixing with a bit of vermouth and olive oil prior to cooking.*

Cook the pancetta with olive oil in a large frying pan over medium or medium-high heat.

Meanwhile, begin boiling water for your penne and put it in once the pot is ready.

Once the pancetta's fat turns transluscent, add garlic and onions. When the onions start to become translucent, add the mushrooms (including liquid, if any) and some pepper

and cook until the liquid they release has largely evaporated. Add vermouth and reduce for ~ 5 minutes before lowering the heat and adding the cream and parmesan. Mix well with pasta until the sauce begins to firm and stick to noodles. Serve warm.