Smoked Bacon and Blue Cheese pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 of a small onion
- 100g smoked bacon
- 150g sweet blue cheese (i use gorgonzola dolce)
- 1/2 glass of milk
- a sip of red wine
- black pepper
- 100-120 g short pasta (i used fusilli)

Instructions

Supertasty! this serves one greedy guy:

Cut the half onion into small pieces and put them in a pan with some oil on low fire and fry till nicely brown.
Add bacon in dice (i buy diced bacon in 100g packs) and let it cook for 4-5 minutes.
Add abundant black pepper and blue cheese with 1/2 glass of milk, stir to melt the whole thing in an homogeneous cream, then add a sip of red wine and stir, you should obtain a brownish cream.
Let the milk dry to have a medium-thick cream.

The sauce is ready, throw pasta in a pot of boiling and salted water, cook until al dente, dry well and join the sauce, you can add some black pepper on top.

serve hot, enjoy!

i want to point out that "sweet blue cheese" is not sweet in the sense of sugared, it's a

quality of blue cheese less strong than usual.