

Atomic Fettuccini Alfredo

Ingredients:

- Alfredo sauce, homemade, or good quality from a jar
- Fettuccini pasta
- Atomic Mushrooms, drained and quartered, about 5-8 per person
- Grated Parmesan or Romano Cheese
- Crushed red pepper flakes

Method:

- Heat sauce gently while cooking pasta
 - Add Atomic Mushrooms to the sauce
 - When pasta is cooked to taste, drain and portion into nice pasta bowls
 - Spoon the sauce over the pasta, and top with a sprinkle of the grated cheese
 - Serve additional cheese and crushed red pepper flakes on the side
- Very nice with crusty Italian Garlic bread (See below)

We sometimes add about $\frac{1}{4}$ cup per person of diced tomatoes to the Alfredo sauce.
(Please don't tell Alfredo!)

Wine tip: Any light red from Italy or California,
full bodied Chardonnay & Sauvignon Blanc, Roussanne or Viognier

Black Sheep Garlic Bread

Ingredients:

- (Prepare butter at least a day in advance)
- 1/2 pound butter, softened to room temp
 - 8-10 cloves Black Sheep Italian Style Pickled garlic, very finely minced
 - For a little more "attitude" use our Jalapeño
or (careful!!!) Habanero garlic
 - 1/4 cup finely chopped parsley
 - Grated Parmesan or Romano cheese
 - Crusty Italian Bread or French Baguette, sliced $\frac{3}{4}$ inch thick

Method:

- Thoroughly blend softened butter, garlic and parsley
- Toast bread slices lightly
- spread butter blend generously on one side of bread slices
- Sprinkle grated cheese on top of butter blend
- Heat bread slices in oven until slightly crunchy, and cheese begins to melt

This goes great with pastas, salads, soups, stews and appetizer plates