

BUCATINI WITH CHANTERELLES AND GREEN GARLIC

1 PACKAGE OF BUCATINI
1/2 POUND OF FRESH CHANTERELLES
2 HEADS OF GREEN GARLIC OR
3 SCALLIONS AND 6 CLOVES GARLIC
1 CUP OF FRESHLY GRATED PARMESAN CHEESE
FRESH PARSLEY AND CHIVES

CLEAN THE CHANTERELLES. SCRAPE OR BRUSH OFF ANY GRIT.
TRIM STEMS, IF NECESSARY.

BRING A LARGE POT OF SALTED WATER TO A BOIL. PUT IN PASTA.
BOIL FOR 8-10 MINUTES.

MEANWHILE, TRIM ROOT ENDS AND A FEW INCHES OFF THE
STEM FROM THE GREEN GARLIC. (IF IT IS YOUNG AND THE BULB
IS NOT FORMED, MOST OF IT IS TENDER ENOUGH TO BE USABLE.)
SLICE THINLY.

MELT 2 TBSPS BUTTER AND 1 TBSP OF OLIVE OIL IN A FRYING
PAN OVER MEDIUM HEAT. ADD CHANTERELLES AND SAUTE,
TOSSING OCCASIONALLY. THE CHANTERELLES MAY DISGORGE
QUITE A BIT OF LIQUID. LET IT BOIL OFF AND CONTINUE TO
COOK UNTIL THEY ARE SLIGHTLY BROWNE. SALT AND PEPPER.

SKIM OFF 1/2 CUP OF THE PASTA WATER, CAPTURING AS MUCH AS
YOU CAN OF THE STARCHY FOAM.

DRAIN THE PASTA AND RETURN THE POT TO THE STOVE.

ADD 1 TBSP OF OLIVE OIL AND 3 TBSPS OF BUTTER ON MEDIUM
FLAME. WHEN THEY MELT AND FOAM, ADD THE GREEN GARLIC
AND COOK FOR LESS THAN A MINUTE, STIRRING CONSTANTLY.

POUR IN RESERVED PASTA WATER, SALT AND A GENEROUS
GRINDING OF FRESH PEPPER. DUMP IN THE DRAINED PASTA AND
HALF OF THE CHEESE. STIR VIGOROUSLY WITH A WOODEN
SPOON TILL THE SAUCE THICKENS TO YOUR LIKING. ADD MORE
WATER IF NECESSARY.

TOSS WITH CHANTERELLES, CHOPPED CHIVES AND PARSLEY.

SERVES 4

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

2010 SAN GIOVANNI "LUGANA"

THIS IS A TREBBIANO WITH LOTS OF DEPTH TO IT. IT HAS SOME LIME BLOSSOM ON THE NOSE, AND A VISCOSITY ON THE PALATE ALONG WITH SOME FLINTY CHARACTERISTICS. WHILE I CAN SEE THIS WINE COMPLEMENTING SEAFOOD, SHELLFISH, AND SUCH, I THINK THE LIME AND FLINT WILL WORK WELL WITH THE MUSHROOMS AND GREEN GARLIC. AT \$18 A BOTTLE, I THINK IT'S CERTAINLY WORTH A TRY!