

LEMON PASTA

1 LARGE LEMON
1 PACKAGE OF FETTUCCINE, LINGUINE OR SPAGHETTI
PARMESAN CHEESE
FRESH CHIVES

BRING A LARGE POT OF WATER TO A BOIL. SALT GENEROUSLY.
ADD PASTA.

GRATE THE PEEL FROM ONE LEMON WITH A MICROPLANE OR
BOX GRATER. RESERVE. CUT LEMON IN HALF, JUICE AND
RESERVE.

GRATE ABOUT 2 CUPS OF PARMESAN.

SCOOP A CUP OF THE STARCHIEST PASTA WATER FROM THE POT
AND RESERVE.

WHEN THE PASTA IS NEARLY DONE, DRAIN IN A COLANDER.

PUT THE PASTA POT OVER MEDIUM HEAT. ADD 2 TBPS OF OLIVE
OIL AND 3 TBSPS OF BUTTER. WHEN THE BUTTER MELTS, POUR
IN 1/2 OF PASTA WATER AND STIR VIGOROUSLY.

ADD 1 CUP OF PARMESAN, THE LEMON JUICE AND GRATED
LEMON. STIR TOGETHER, THEN ADD ALL THE PASTA.

CONTINUE STIRRING. THE SAUCE WILL THICKEN. IF IT GETS TOO
VISCOUS, ADD MORE PASTA WATER. THE SAUCE SHOULD BE
CREAMY.

EMPTY INTO A WARM SERVING BOWL. SPRINKLE ON MORE
PARMESAN AND THE CHOPPED CHIVES. SERVE WITH MORE
PARMESAN ON THE SIDE.

SERVES 4