

CASSEROLES

SPAGHETTI WITH GORGONZOLA SAUCE†

(SPAGHETTI MIT GORGONZOLA SAUCE)

- 8 oz. thin spaghetti
- 8 oz. chicken or vegetable broth
- 4 tablespoons butter
- 4 oz. gorgonzola cheese crumbles
- 1 tablespoon dried basil
- Pepper, salt and nutmeg
- parsley

Cook spaghetti according to directions on its package. Approximately 7-8 minutes before the spaghetti is finished cooking place broth in a saucepan and bring to a boil. Add butter, turn down the heat and simmer for 5-8 minutes. Drain spaghetti well and place in the simmering broth. Stir in cheese and basil and season with pepper, salt and nutmeg to your taste. Place on plates, garnish with parsley and serve with salad and bread.

Serves 4

