

Hot Smoked Salmon and Asparagus Pasta

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1 lb. uncooked fettuccine or other pasta
2 lbs. asparagus, woody ends broken off
2 tbsps olive oil
1/2 tsp salt
1/2 tsp black pepper, freshly ground
4 tbsps unsalted butter
6 cloves garlic, minced
1 cup dry white wine (I used La Crema Sonoma Coast Chardonnay)
1 cup heavy cream
salt and pepper to taste
8-12 oz. hot smoked salmon, skinned and broken into bite-size pieces
1 cup Parmesan cheese, grated

Cook the pasta al dente. While the pasta boils, toss the asparagus spears with olive oil, 1/2 teaspoon salt, and 1/2 teaspoon black pepper. Grill the asparagus spears, flipping once, about 3-4 minutes a side (depending on thickness of asparagus). Or, if you don't have a grill, roast the asparagus in a baking dish in the oven at 425°F for 15-20 minutes (depending on thickness of asparagus). When the asparagus is done, remove from heat and cut spears into 2-inch pieces. Set aside.

In a large sauté pan or stock pot, melt the butter over high heat. Add the garlic and sauté until fragrant. Pour in the white wine and let simmer until the volume reduces by 1/3 of the volume (more or less). This takes about 5 minutes. Stir the cream into the reduced wine sauce and season with salt and pepper. Add the pasta and coat with the sauce. Turn off the heat. Gently mix in the asparagus and salmon. Toss the pasta with half of the Parmesan cheese. Serve the remaining Parmesan on the side. Serves 4-6.