

# Whole Wheat Spaghetti

Serves 8 as a side dish

## *Ingredients:*

*12 ounces whole wheat spaghetti*

*8 ounces Pecorino cheese, shredded*

*1 cube butter*

*Chopped parsley*

*2 large cloves garlic, cut a few times*

*Salt*

*almost through*

Cook spaghetti according to package directions. Salt lightly. Meanwhile put cube of butter in a small frying pan with the garlic & brown over medium heat, stirring frequently. When the garlic cloves become brown, remove them. Cook the butter until it is really brown, not just golden brown, but not about to burn either.

Mix butter carefully with spaghetti & put in a hot bowl in 200° oven, to keep for 2-4 minutes, or in a 150° oven to keep a little longer – or put on a Salton tray if oven is in use. To serve, put spaghetti on individual plates & top with shredded Pecorino & parsley. If spaghetti is served from a bowl, put a layer of cheese & parsley in the middle as well as on top.

Originally from *Spaghetti Works Restaurant, Pasadena, California*