

Mushroom Spaghetti

Serves 6

Ingredients:

6 tablespoons (¾ stick) butter

4 medium onions, thinly sliced

2 pounds mushrooms

Salt & pepper

Freshly ground pepper

1/8 teaspoon ground nutmeg

1 cup heavy cream

Freshly grated Parmesan cheese

1 pound spaghetti or linguine

Melt 3 tablespoons of the butter in a large heavy skillet. Sauté onions, stirring frequently, over medium heat 5 minutes or until golden. Lower the heat to lowest possible. Cover the skillet and cook, stirring occasionally, for about 30 minutes. The onions must be very soft, but not browned. While the onions are cooking, wash and drain the mushrooms. Cut off the tip of the stem and slice the mushrooms thinly lengthwise, including the stem. Heat the remaining butter in another skillet. Sauté the mushrooms in it, stirring frequently over medium heat until soft. Add the mushrooms to the onions. Season with salt & pepper to taste and stir in the nutmeg. Mix well. Keep the sauce hot over lowest possible heat, while the spaghetti is cooking. Five minutes before serving, add the cream to the sauce. Stir well and heat through. Do not boil or the sauce will curdle. Drain the spaghetti and place in a serving dish. Pour the sauce over the spaghetti; toss thoroughly. Serve immediately with grated Parmesan cheese on the side. Serve with a green tossed salad. For dessert, a bought cake or fruit, cheese and crackers.