

Fettuccine with Vodka and Lemon

Servings: 6

Source: Patricia Wells, (We've Always Had Paris...)

Ingredients

- 3 Coarse Sea Salt
- 1 lb. Fresh Or Dried Fettuccine
- ¼ cup Lemon Juice (+ zest from 2 lemons)
- ¼ cup Lemon-Flavored Vodka
- 1 cup Light Cream
- ½ cup Pecorino Cheese, freshly grated
- 1 cup Pasta Cooking Water
- Black Pepper

Method

1. Boil pasta and reserve about 1 cup pasta water.
2. Warm lemon juice, vodka and cream in large nonstick frying pan. Add drained fettuccine and toss to evenly coat.
3. Add pasta cooking water, tbsp by tbsp, until the pasta stops absorbing liquid.
4. Add half the cheese and toss once more. Taste for seasoning. Cover and let rest for 1 to 2 minutes to allow pasta to thoroughly absorb sauce. Toss again. Taste for seasonings.
5. Transfer to individual warmed shallow soup bowls. Season with lemon zest and freshly ground pepper. Serve immediately, passing the remaining cheese and the pepper mill at the table.