

Noodles With Blue Cheese

Serves 4 As First Course

10 oz. noodles or fettuccine

1/4 lb. blue cheese, stilton, or gorgonzola (raw blue is best—if you can find it)

1/4 C. half and half or whipping cream

fresh ground pepper

1/4 C. parmesan or Romano cheese

While pasta is cooking crumble the cheese and mix with cream and pepper in a large heavy frying pan over low heat. Drain the pasta and place it into the cheese mixture. Heat for 2-3 minutes while gently turning the pasta until cheese is melted and distributed . Add parmesan and serve.