

## LINGUINE WITH LEMON CREAM

**This dish is great with grilled shellfish or broccoli.**

**2-1/2 cups half and half**

**5-6 tbsp lemon juice (about 3 large lemons)**

**2 tbsp flour**

**1 cup grated or shredded parmesan cheese (packed)**

**2 tbsp cold butter, cut in pieces**

**Freshly ground white pepper to taste**

**About 8 cups of cooked linguine (1# of dried pasta)**

**Combine the half and half, lemon juice and salt in a heavy saucepan over medium heat. Bring to a gentle boil. Remove a ladle's worth of the half and half mixture to a small cup, stir in the flour and then stir this mixture back into the saucepan. Cook briefly over medium heat and then stir in the parmesan and butter pieces. Stir constantly until the sauce thickens to the consistency of a thin gravy.**

**Cook linguine in a large pot of salted boiling water until tender but still firm to the bite (about 10 minute).**

**Serves 6**