

Blushing Gorgonzola Cream Sauce

<http://www.applesandsparkle.com/2014/09/linguine-blushing-gorgonzola-cream-sauce.html>

Serves: 4



Recipe from Thom Hackett's Recipe File at www.thomcooks.com

Ingredients

12 oz. linguine pasta
2 T. extra-virgin olive oil
1 large shallot, minced (1/3-1/2 c.)
1 garlic clove, minced
pinch of red pepper flakes
14.5 oz, can diced tomatoes, undrained, pulsed in a food processor until mostly smooth (about 5 1-second pulses)
1 1/2 c. half & half
1/2 t. salt
1/2 t. sugar
1/2 - 3/4 c. Gorgonzola cheese (lesser amount for a less assertive flavor)
1/2 c, chopped fresh basil
freshly ground black pepper to taste

Cooking Method

1. Heat olive oil in a sauté pan over medium heat until the oil shimmers. Add the shallot and sauté, stirring often until the shallot is softened but not browned, about 3-4 minutes. Add the garlic and pepper flakes and sauté until very fragrant, about a minute. Add the tomatoes, half & half, salt and sugar. Bring to a simmer, reduce heat to medium-low and simmer, stirring occasionally until the sauce is thickened slightly and mostly smoothed out (see bold print in the post above), about 15 minutes. Add the Gorgonzola and stir until the cheese melts into the sauce.
2. Meanwhile, as the sauce simmers. Bring a large pot of water to a boil, add about 1 T. of salt to the water and add the pasta. Cook according to package directions. Drain pasta, reserve about 1 c. of the water you cooked the pasta in, for adding to the finished dish if needed.
3. Add the linguine to the sauce along with the chopped basil. Stir to well-coat the pasta with the sauce, adding the reserved pasta cooking water, a little at a time, if the sauce becomes too thick. Season with freshly ground black pepper.