

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Easy Goat Cheese & Garlic Sauce for Pasta

1 garlic clove, chopped
8 oz. of creamy goat cheese
2 TBSP. of unsalted butter
¼ C. of light cream/whole milk
Salt & pepper
Chopped thyme or rosemary (optional)

Set the pot of water for the pasta on the stove and begin to heat the water. Put all ingredients in a bowl and place the bowl on top of the pasta water pot. Once the water comes to a boil remove the bowl and stir the melted ingredients until smooth.

Cook the pasta, pour the sauce over it, and voila – dinner!

Variations/Hints:

You can also make this with gorgonzola and omit the herbs.

We like this best with mushroom ravioli or whole wheat fettucine and, on the side, sautéed cherry tomatoes with tarragon or a baby spinach and Belgian endive salad with a mustardy vinaigrette dressing.

Adapted from one of the best cookbooks ever, *Vegetarian Cooking for Everyone* by Deborah Madison.

