



Murder Blog Mysteries

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From Hugo's Restaurant - *Featured on Food Network's "Best Thing I Ever Ate"*

Pasta Mama

Ingredients

- 5 ounces pasta (about 1/3 lb. fresh or dry spaghetti)
- 2 eggs, beaten
- 2 minced garlic cloves
- 2 tablespoons chopped parsley
- 1 tablespoon olive oil (or butter)
- 1 tablespoon hot pasta water
- 1 tablespoon of fresh grated parmesan cheese

Mix 1/4 tsp each or equal parts of larger amount and save for future use:

- 1/4 teaspoon garlic powder
- 1/4 teaspoon oregano
- 1/4 teaspoon seasoning salt
- 1/4 teaspoon onion powder

Directions

1. Prepare pasta – fresh takes 2-3 minutes; follow directions on packaging of dry pasta. Reserve 1 cup pasta water.
2. Turn on medium flame. Pour oil (or melt butter) in 10-inch sauté pan.
3. Add minced garlic and the last four ingredients (seasonings); sauté together 1-2 minute.
4. Add parsley; add pasta with 1 TBS hot water (Make sure leftover pasta or cold pasta is hot before adding parsley or eggs).
5. Add beaten eggs. Mix thoroughly.
6. Add Parmesan, cook through and serve. If you want it creamier, add more pasta water.