

Gemelli Pasta with Smokey Gorgonzola and Prosciutto

Yield: 1 ¼ qt / 32 oz

Servings: 4 – 8 oz servings

Ingredient	Weight	Measure
Gemelli pasta, cooked, chilled	12 oz	3 cups
Olive oil, light		2 Tbsp
Green onions, sliced on bias ½ inch		¼ cup
Garlic, chopped, fresh		2 tsp.
Sorcerer Seasonings Hickory Smoked Onion Salt		½ tsp
Heavy Cream		1 cup
Prosciutto Ham, sliced thin, cut julienne		1 oz
Parmesan Cheese, bulk, shredded		½ cup
Gorgonzola Blue Cheese, fresh		2 Tbsp.
Sorcerer Seasonings Hickory Smoked Cracked Black Pepper		¼ tsp
Parsley, chopped fresh		1 Tbsp.

Procedure

1. In a sauté pan under medium high heat. Add olive oil. Sautee garlic and onions for 10 seconds.
2. Add heavy cream, garlic salt. Bring to a gentle boil stirring occasionally for 1 minute.
3. Add cheeses and smoked cracked pepper continue cooking until cheese has melted and sauce is thickened. Garnish with fine cut prosciutto ham and chopped fresh parsley.

