

## NORTHERN UNIQUE CATERING – Rob Walsh

### Wild Boar & Mushroom Pasta

|   |                |
|---|----------------|
| pasta   | 4 or 5 boxes   |
| bacon   | 1 ½ lbs        |
| <i>(Rob raises wild boars, and uses the meat from them for this recipe)</i> |                |
| onions  | 1 ½ large      |
| garlic, minced  | 6 cloves       |
| white wine  | 1 cup (approx) |
| 3 kinds of mushrooms, sliced<br><i>(Crimini, Shitake &amp; Mini Bella)</i>  | 3 or 4 cups    |
| Cream, 34%  | 2 litres       |
| Gouda cheese, grated  | 3 cups         |
| Green onions  | 6              |

Cook pasta according to directions.

Meanwhile, in a large pot with small amount of water, add bacon and cook. Add onion & garlic and sauté. Add white wine and simmer for a few minutes. Add mushrooms. Stir occasionally, adding salt & pepper to taste. Add the cream and mix well, continuing to cook over med heat. Add 2 cups of the grated cheese and stir well.

Pour sauce mixture over prepared pasta and garnish with green onions and reserved grated cheese. Enjoy!