

## 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 <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!