

Linguine with Creamy Lemon Sauce

½ pound dried linguine

½ cup half-and-half (or sour cream)

¼ cup vodka

2 teaspoons freshly grated lemon zest

Pinch of freshly grated nutmeg (did not use)

Freshly ground black pepper to taste

salt

1 tablespoon fresh lemon juice

½ cup freshly grated Parmesan cheese

1 tablespoon chopped fresh parsley

Cook linguine in boiling salted water until al dente, 8 to 10 minutes.

Meanwhile, in a large skillet, warm half-and-half, vodka, lemon zest and nutmeg over very low heat. Season with salt and pepper.

Reserve 2 tablespoons pasta-cooking water. Drain linguine and add to sauce. Add lemon juice and reserved pasta-cooking water. Toss over high heat until hot. Adjust seasoning with salt and pepper.

Divide between 2 warmed plates and sprinkle with Parmesan and parsley.

Serve immediately.

Makes about 3½ cups