

## Fettuccini With Asparagus & Prosciutto

1 lb. fettuccini  
1 cup heavy cream  
1 1/8 inch thick slice of Prosciutto Di Parma cut into very thin strips  
½ cup finely chopped onion  
½ cup grated parmigiano-reggiano  
½ lb. thin asparagus  
3 tbs. butter

Trim the base of the asparagus and blanch them in salted water until tender. Remove them from the water and set them aside to cool. Save a ½ cup of the water. When the asparagus cools cut them into 3/4 inch pieces.

Cook the onion over medium heat in the butter in a skillet until golden brown. Stir in the prosciutto and cook until it loses its' raw color. Add the asparagus, raise the heat and cook until it is lightly colored. Add the reserved water and cook until it evaporates.

Start the fettuccini per the instructions.

Stir in the cream and cook until it reduces by half and stir it frequently.

Add the finished pasta and the grated cheese, toss it and accept compliments.