

Farfalle al Salmone con Whisky

1/2 teas fresh garlic, chopped
1/8 cup butter, melted
1/4 teas salt
1/4 teas fresh ground pepper
6 oz. fresh salmon cut into 1" cubes
1 teas crushed red pepper
pinch paprika,

2 oz. Scotch whiskey
4 oz. smoked salmon crumbled
1/2 cup tomatoes, diced
1 cup heavy whipping cream
1/4 cup Parmesan cheese, freshly grated
1/2 pound farfalle (bow-tie) pasta
2 teas fresh parsley, chopped

Cook pasta as directed. Meanwhile, saute garlic in butter just until golden brown, adding salt and pepper. Add fresh salmon, red peppers and paprika. Add whiskey (be very careful, whiskey is highly flammable). Add smoked salmon, tomatoes, and cream. Reduce sauce until it thickens, add parsley. Toss with pasta and freshly-grated Parmesan. Garnish with a sprinkle of chopped of parsley.