

Spaghetti with Mushroom Cheese Sauce

1/4 cup butter
2 tablespoons olive oil
1/2 pound fresh mushrooms, sliced
2 tablespoons flour 1 cup milk
3/4 cup light cream
1/4 cup dry white wine
1 cup grated Parmesan cheese
Salt and pepper to taste
1 pound spaghetti or linguine

Heat butter and oil in a skillet over medium heat. Add the mushrooms and sauté until tender, about 5 minutes. Sprinkle the flour over the mushrooms and blend it in. Slowly add the milk and cream, stirring continuously, and cook until the mixture becomes thick and bubbly. Reduce the heat to a simmer and stir in the wine and cheese. Season with salt and pepper. Serve at once over hot pasta.

4 servings

Source: Kristie Trabant and Andrea Chesman. *Sauces for Pasta!*
The Crossing Press, Freedom, California, 1990.