

CopyCat The Old Spaghetti Factory Spaghetti with Burnt Butter

Ingredients

1 cup Butter
1/2 cup shredded Mizithra Cheese
1/2 cup shredded Parmesan Cheese
Spaghetti or other Pasta of choice

Directions

Browned Butter:

Cut butter into tablespoon-sized pieces and place in a 2-quart sauce pan. Place the pan of butter on a burner on medium heat. Bring butter to a slow boil, about 5 minutes.

Once the butter begins to boil, stir constantly to prevent residue from sticking to the bottom of the pan. As the butter cooks, it will start to foam and rise. Continue stirring, about 5 minutes, otherwise the butter foam could overflow and catch fire.

Once the butter stops foaming and rising, cook until amber in color, about 1 – 2 minutes. It will have a pleasant caramel aroma.

Turn off the heat and remove pan from burner. Let the sediment settle to the bottom of the pan for a few minutes.

Pour the brown butter through a strainer into a small bowl. Do not disturb the residue at the bottom of the pan.

The brown butter can be stored in the refrigerator and reheated in a microwave as needed.

Assembly:

Boil the pasta of choice until Al Dente. Drain pasta and

divide into four servings. Spread 1/4 cup of cheese over each pasta serving. Top with 1/4 cup of hot brown butter.