

## Pumpkin Pasta With Pecan Beer, Country Ham And Peas

Prep Time – 1 hour (if using fresh pumpkin)

Cook Time – 1 hour (if using fresh pumpkin)

Total Time – 2 hours

(subtract 30 to 45 minutes if using **canned pumpkin**)

Servings – 4 to 6

### Ingredients

- 3 tablespoons unsalted butter
- 2 teaspoons dried sage
- ½ of small onion, chopped small
- salt and pepper to taste (go light on the salt because the ham is salty)
- 3 slices of Red Eye country ham, divided. Have this sliced thin at the deli, then cut it into ½ inch slices. Add 2 slices into the sauce pan and hold back 1 to stir into the pasta at the end.
- ½ cup Abita Pecan Harvest Ale (if you cannot find this one, use a fall or pumpkin beer)
- 8 ounces mascarpone cheese
- 1 cup Parmigiano Reggiano cheese, grated (I recommend the name brand stuff here for the best flavor)
- 1 cup pumpkin puree (freshly roasted has the best flavor but you can use canned)
- ¾ cup frozen peas
- 4 cups cooked pasta, which is about half a bag of Pasta Panarese. Cook according to package directions but al dente, as it will finish cooking in the sauce. (I used Pasta Panarese, sold in the specialty Italian section at most grocery stores, but you can use whatever you like) **Reserve 1/3 cup of pasta water.**

- strips of the third ham slice for garnish
- ½ to 1 cup of pecan halves for garnish
- ¼ cup Parmigiano-Reggiano cheese for garnish

## **Directions**

1. Melt butter in a large skillet over medium heat.
2. Add sage and stir for about 30 seconds to release the fragrant oils. Be careful not to burn it.
3. Toss onions in along with salt and pepper. Cook until tender.
4. Add 2 slices of the ham and cook for just a minute or 2 or it will be chewy.
5. Pour in beer. Raise heat to medium high briefly until alcohol evaporates.
6. Turn heat back down to medium or medium low. Melt in the mascarpone cheese, whisking until smooth.
7. Then blend the pumpkin in, again whisking until incorporated with the cheese.
8. Next stir in the Parmigiano-Reggiano until melted.
9. Add peas and cook for another 4 or 5 minutes until tender.
10. Toss pasta in and coat well with the sauce.
11. Pour in pasta water, a little at a time. You may not need all of it. Just enough to loosen the sauce up a bit.
12. Spoon into bowls, top with remaining ham, pecans and cheese. Serve immediately.

