

Spaghetti with Browned Butter & Mizithra Cheese

From the Kitchen of Lynnae Hymas

Serves: 4

Prep Time: 15 minutes

Cook Time: 5-10 minutes

INGREDIENTS:

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup Mizithra cheese
- pasta of choice

INSTRUCTIONS:

Melt butter in a 2-quart sauce pan over medium to medium high heat. Bring butter to a slow boil (about 2-5 minutes), stirring constantly to prevent the butter from burning. As the butter cooks, it will start to foam and rise. Cook until it turns caramel in color and has a pleasant caramel aroma.

Turn off the heat and remove pan from burner. Pour the brown butter through a strainer into a small bowl to remove any solids that have formed.

Boil the pasta of choice until Al Dente. Drain pasta and divide into four servings. Top with 1/8 cup of hot brown butter and sprinkle with 1/8 cup of mizithra.