

Drunken Spaghetti with Vintner's Blend Red X



Amount	Unit	Ingredient
1	bottle	Vintner's Blend Red X
1	lb	Spaghetti
2	tbs	Butter
2	tbs	Olive Oil
4		Small garlic cloves thinly sliced
2	tps	Fresh thyme chopped
1	cup	Grated parmesan cheese
1/4	cup	Fresh parsley chopped

Bring a large pot of salted water to a boil.

Meanwhile, in a large deep skillet over medium heat, melt butter with olive oil. Stir in garlic and thyme and cook until fragrant, about 1 minute. Pour in [Old York Cellars Vintner's Blend Red X](#) and bring wine to boil.

Cook spaghetti in boiling water until pliable, about 2 minutes, drain spaghetti, then add it to boiling wine. Cook until al dente, about 8 minutes.

Toss with Parmesan and parsley.

Cheers & Enjoy!

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