

## **Bloody Pasta**

3 cups water  
1 – 750 ml bottle red wine – ¼ cup reserved  
1 (15 ounce) can cooked sliced beets, beet juice reserved  
1 pound linguine  
5 garlic cloves - chopped  
2 tablespoons balsamic vinegar  
3 tablespoons olive oil  
1 cup grated parmesan cheese  
Sea salt and freshly cracked black pepper  
1/3 cup heavy cream  
2 teaspoons sugar  
Pinch of red pepper flakes  
2 tablespoons Italian parsley, chopped  
½ pound fresh mozzarella cheese, cut into bat shapes

### **Directions:**

Combine water, red wine and beet juice (around 3/4 cup) in a large pot and bring to a boil. Add linguine and cook until al dente. Reserve 1 cup of the cooking liquid and drain the pasta. Set aside.

Add beets, remaining 1/4 cup red wine, garlic, balsamic vinegar, olive oil, 1/2 cup parmesan and a pinch of salt and pepper to a blender. Pulse until smooth. Pour the beet mixture into a saucepan. Add the reserved cooking liquid and heavy cream and bring to a simmer. Add the sugar, red pepper flakes, remaining parmesan and a pinch of salt. Simmer for 3 minutes. Add the pasta to the sauce and toss to coat. Garnish with fresh mozzarella bats and parsley.

Serves 4 - 6