

**Mississippi Gulf Oysters dot this pasta tossed in a creamy, homemade Alfredo sauce.**

#### TIME

30 minutes

#### SERVES

4

#### SEASON

spring, summer, fall, winter

#### METHOD

stovetop

#### INGREDIENTS

- 12 oz Mississippi Gulf oysters, liquid reserved
- 1 Tbsp olive oil
- 2 cloves garlic, finely chopped
- 1 Tbsp fresh ginger
- 1/2 cup cream
- 1 Tbsp butter
- 1/8 tsp fresh nutmeg
- 1 each lemon, juiced
- 1/4 bunch flat-leaf parsley, chopped
- 16 oz short pasta (conchiglie, ziti, mostaccioli, etc.)
- 1/4 cup Parmigiano-Reggiano
- salt, to taste
- pepper, to taste

#### DIRECTIONS

1. Prepare pasta according to package directions.
2. In skillet over medium-high heat, add olive oil, garlic and ginger, and sauté for 1 minute.
3. Add cream, butter, salt, pepper and nutmeg.
4. Bring to a boil and cook for 1 minute.
5. Add oysters with their liquid, lemon juice and parsley.
6. Reduce heat and cook until the oysters are just warmed through, about 8 minutes.
7. Toss pasta with sauce and Parmigiano-Reggiano, and serve.

Serving Suggestion: Serve with a leafy green salad and good bread.