



LAKEWOOD
VINEYARDS

Asiago Bows

Paired with Lakewood Vineyards Gewürztraminer

- 1 Lb. bowtie pasta (farfalle)
- 1 ½ Lbs. asparagus
- 1 ½ C. cooked ham, diced
- 1 C. Lakewood Vineyards Gewürztraminer
- 1 C. heavy cream
- 2 C. asiago cheese, shredded
- black pepper to taste

Cook pasta as directed. Simmer asparagus in water until tender then drain. Combine the two. In a large skillet over a medium-high heat, warm ham. Add the Gewürztraminer and reduce for about 5 minutes. At this point turn the heat to simmer and add in the heavy cream and asiago cheese. Simmer until cheese melts. Either plate the pasta and top with the asiago sauce, or you can combine the pasta and asparagus with the asiago sauce in a large bowl and serve “family style”! Enjoy with a glass of Lakewood Vineyards Gewürztraminer.