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*Fettuccine With Sage Butter, Bacon and Artichokes*

- 1/2 cup unsalted butter
- 1/2 cup very coarsely chopped sage leaves
- 1/2 cup cooked bacon -- cut in thin strips
- 1 1/2 cups drained jarred artichoke hearts -- cut in large cubes (18 1/2 ounces)
- 1 lb dried fettuccine
- 1 cup freshly grated parmesan cheese
- salt and fresh ground pepper -- to taste

Bring a large pot of salted water to boil for pasta. Melt butter in large skillet over medium-low heat. Add sage leaves and cook, stirring often, until butter begins to brown very slightly and sage begins to crisp, about 3 to 4 minutes. Add bacon and artichoke hearts and cook until heated through, about 1 minute. Boil fettuccine until tender but still firm. Drain and add to sauce in skillet. Sprinkle in cheese and a generous grinding of black pepper, and toss with tongs. Taste and season with salt if necessary.

*Sweetnicks Note: Excellent. Great weeknight meal when you're pressed for time.*