

# THE RELUCTANT TRADING EXPERIMENT

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## Green Peppercorn Fettuccine with Leeks, Bacon and Mushrooms

by Sarah Marshall for ReluctantTrading.com



### Ingredients

- 3 small leeks (about 4 cups, chopped)
- 6 slices hickory smoked bacon, chopped
- 1 pound fresh fettuccine
- 1 teaspoon olive oil
- 8 ounces (about 3 cups whole) crimini mushrooms, thinly sliced
- 1 cup heavy whipping cream
- 1 ½ tablespoons Reluctant Trading [green peppercorns](#), roughly crushed with a [mortar and pestle](#)
- ¼ cup Parmigiano-Reggiano cheese, finely grated
- Add [Icelandic Sea Salt](#) and ground [Tellicherry Peppercorns](#), to taste
- 1 tablespoon fresh parsley, finely chopped

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## **Preparation**

### **Step 1**

Cut the root ends and hard green tops off the leeks. Slice the leeks into  $\frac{1}{4}$  inch circles (see photo online). Place the leeks into a bowl and cover with cold water. Let soak for 10 minutes, stir occasionally by hand to dislodge any dirt. Continue to rinse and drain, until clean. Place on a towel to drain any extra water.

### **Step 2**

In a large skillet over medium heat, cook the bacon, stirring occasionally, to avoid sticking. Once cooked and crisp, remove the bacon with a slotted spoon, place on a paper towel to drain.

### **Step 3**

Bring 4 quarts of salted water to a boil in a large pot. Once boiling, add fettuccine and cook 4-5 minutes, until the pasta floats. Drain pasta and add 1 teaspoon olive oil to avoid sticking.

While water is boiling, add leeks to skillet that the bacon cooked in, sauté over medium heat for 5-7 minutes, until soft. Add mushrooms, and sauté to remove moisture about 5-7 minutes, until soft.

### **Step 4**

Turn heat to low and add the bacon, cream, and green peppercorns. Heat mixture for 2 minutes, stirring constantly until combined. Add the pasta and the cheese, mix until pasta is evenly coated. Add salt and pepper to taste (for an extra kick, add additional ground green peppercorns). Plate and garnish with parsley.

### **Yield**

4 - 5 servings

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## Reluctant Resources Used in this Recipe

- [Green Peppercorns](#)
- [Milton Modern Mortar and Pestle](#)
- [Icelandic Sea Salt](#)
- [Tellicherry Peppercorns](#)
- [Marseille Pepper Mill](#)
- [100 Year Loom Tan Apron](#)
- [Corky Modern Glass Spice Jars](#)
- [Put a Lid on it Stoneware Salt Cellar](#)