

Fettuccine Alfredo

From the 5 in 10 Pasta and Noodle Cookbook by Nancy McDermott

Splurge on best-quality Parmesan cheese for this simple, luxurious dish. Balance its richness with a sprightly salad of Boston lettuce with a red wine vinaigrette dressing.

Ingredients

- 9 ounces fresh fettuccine
- 2 tablespoons butter
- ½ cup heavy cream
- ½ cup freshly grated Parmesan cheese
- ½ teaspoon freshly grated nutmeg
- Salt and freshly ground pepper

Instructions

1. Cook the pasta in a large pot of boiling, salted water until tender but still firm, 3 to 4 minutes. Drain well.
2. While the pasta is cooking, combine the butter and cream in a large frying pan over medium heat. Cook 2 minutes, stirring often, until the butter is melted and the cream is bubbly and heated through. Remove from the heat.
3. When the pasta is cooked and drained, add it to the frying pan and toss over low heat, lifting the strands to coat them with the sauce. Add the cheese, nutmeg, salt and pepper and toss well. Continue to toss over low heat until the cheese is mixed in and melted and the sauce thickens and coats the pasta well, 1 to 2 minutes. Serve immediately.

3 TO 4 SERVINGS



Camano Culinary Creations

848 Holbeck Drive,
Camano Island, WA 98282
(360) 387-1422

Camano-Culinary-Creations.com