

Fettuccini All'Alfredo

Cuisine: Italian

Category: Pasta

Occasion: Dinner

This famous sauce is named after the Roman restaurateur who popularized it. It is also very good with tortellini. Marcella Hazan says that one of the best uses for a fresh white truffle, should you have one, is to shave it over this pasta. Failing that, a very small grating of nutmeg is also acceptable. Fettuccini are the Roman *tagliatelli*. If fresh, they will only take a few seconds to cook.

Ingredients

8 oz cream cheese

4 Tbsp butter

½. cup milk

¾. cup parmesan cheese

garlic and salt to taste.

Instructions

Melt cream cheese and butter using low flame while stirring constantly. Once melted, add milk and parmesan cheese along with salt and garlic to taste. Bring back up to warm temperature but do not boil. Serve over cooked pasta.

Submitted by Jodi Metzgar, United States