

Cooking, Baking, Photo-Taking...

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Recipe Courtesy of: Cooks.com

Fettuccine Alfredo

Ingredients:

½ cup real butter
1 pint heavy whipping cream
2/3 cup Parmesan/Romano cheese, freshly grated
1 teaspoon garlic powder (or 1 tablespoon fresh minced garlic)
salt (to taste)
freshly ground black pepper
dash cayenne pepper
1 lb. fettuccine
fresh parsley, chopped

Directions

- 1) Prepare fettuccine pasta as directed on box. Drain; melt a pat of butter on still-hot pasta or stir in several drops of olive oil to keep pasta from sticking. Stir to coat evenly.
- 2) Meanwhile, in a saucepan over low to medium heat, melt the butter. Add cream, garlic (or garlic powder), and cayenne. Simmer 20-30 minutes over low heat, stirring constantly until mixture thickens.
- 3) Season with salt to taste.
- 4) Remove saucepan from stove and stir in cheese.
- 5) Serve over hot pasta. Sprinkle on freshly ground black pepper. (Ground Peppercorn Medley - red, green, and white adds a splash of color and flavor).
- 6) Garnish with parsley

Enjoy!!

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My Notes on Fettuccine Alfredo...

1. **Pasta:** I find that even though pasta cooks fast based on the directions on the box, I am always waiting forever for the water to come to a boil. So I usually add about 10 - 15 minutes to the time on the box, so I can coordinate timing on the rest of the meal more accurately.
2. **Fresh:** I don't always use all fresh ingredients as this recipe calls for. Fresh is good, but sometimes it tastes just as good to use what you have on hand.
3. **Read that Recipe:** Since cooking requires planning, I benefit from reading a recipe thoroughly before I start cooking. Making sure I have all of the ingredients or substitutes on hand before I start cooking always makes for a smoother process and a better meal!