

To Die For Fettuccine Alfredo



Submitted by: Erin M. Seelert
Rated: 5 out of 5 by 340 members

Prep Time: 15 Minutes
Cook Time: 15 Minutes

Ready In: 30 Minutes
Yields: 6 servings

"This is a recipe that I created by modifying my mother's recipe. My boyfriend is a fettuccine Alfredo connoisseur and he scrapes the pan every time! I get nothing but rave reviews when I make this dish. I must warn you, this recipe is not for the health conscious. Enjoy!"

INGREDIENTS:

24 ounces dry fettuccini pasta	1 dash garlic salt
1 cup butter	3/4 cup grated Romano cheese
3/4 pint heavy cream	1/2 cup grated parmesan cheese
salt and pepper to taste	

DIRECTIONS:

1. Bring a large pot of lightly salted water to a boil. Add fettuccini and cook for 8 to 10 minutes or until al dente; drain.
2. In a large saucepan, melt butter into cream over low heat. Add salt, pepper and garlic salt. Stir in cheese over medium heat until melted; this will thicken the sauce.
3. Add pasta to sauce. Use enough of the pasta so that all of the sauce is used and the pasta is thoroughly coated. Serve immediately.