

# Fettuccine Alfredo

1/3 lb. dry fettuccine pasta  
1/3 cup butter  
1/3 cup heavy cream

dash of garlic salt  
1/4 cup grated Parmesan/ Romano Cheese  
Salt & pepper to taste

## Directions:

1. Bring a large pot of lightly salted water to a boil. Add fettuccine and cook for 8-10 minutes or until al dente; drain.
2. In large saucepan, melt butter into room temperature cream over low heat. Add salt, pepper and garlic salt. Stir in grated parmesan/romano 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.