

Fettucini Alfredo

1 cup butter or margarine
1 cup heavy cream
½ cup freshly grated Parmesan cheese

½ cup grated Romano cheese
24 ounces Fettucini

In small mixer bowl, cream butter; beat in cream a little at a time. Beat in Parmesan and Romano. (If prepared in advance, chill mixture, then bring to room temperature again to serve.) Cook fettucini in boiling salted water until tender, about 12 minutes. Drain well. Transfer to warm serving bowl. Add creamed mixture; toss noodles until coated. 10 servings.

Fettuccine Alfredo

1 package Ronzoni Extra
Long Fettuccine
½ cup grated Parmesan cheese
¼ pound butter (preferably sweet)

2/3 cup light cream (sour cream may
be substituted)
1 egg yolk

Cook noodles according to directions on the panel. While noodles are cooking, beat egg yolk lightly with fork and add to cream. Melt butter. Place drained, hot noodles in warm serving bowl or platter. Pour over the noodles egg and cream mixture, melted butter and about half of the grated cheese. Toss noodles with fork and spoon until well blended, adding balance of cheese a little at a time while tossing. Top with additional grated cheese, if desired, and serve immediately.

Fettuccini A L'Ippolito

½ cup butter or margarine, softened
½ pound prosciutto or cooked ham, cut
in strips
½ cup whipping cream
(room temperature)

½ cup grated Parmesan cheese
1 6-ounce can whole mushrooms,
drained
1 pound fettuccini
2 tablespoons butter

Cream butter or margarine. Beat in whipping cream, a little at a time, till well mixed. Beat in Parmesan cheese. Set aside at room temperature. Sauté cooked ham in 2 tablespoons butter for 5 minutes. Stir in mushrooms; season to taste. Cook fettuccini according to package directions, stirring occasionally; drain. Put drained fettuccini in a warm bowl. Add the creamed mixture and toss very well till all fettuccini is coated. Stir in mushrooms and ham. Serve with extra Parmesan cheese. 4 to 6 servings.

Fettucini Alfredo

Melt ¼ pound butter. Add ½ to ¾ cup light cream. Add 1¼ cups grated Parmesan/Romano cheese. 2 to 3 pinches parsley. Salt and pepper.