

Fettuccine Alfredo

Description

Fettuccine Alfredo. There's nothing good about it, except for how good it is. It's evil, ridiculous, and an affront to good sense...but look at the bright side: one recipe will feed over 800 people! It's true. One bite pretty much fulfills a 200-pound human's daily caloric requirements.

This is close to "real" Fettuccine Alfredo, though I think reports vary as to what "real" Fettuccine Alfredo is. I remember reading the original recipe, which was made by a man in Rome named Alfredo. Isn't that just a CRAZY coincidence? Anyway, Alfredo's wife had morning sickness and couldn't keep anything down, so he mushed together a bunch of softened butter and grated Parmesan cheese, tossed it in warm pasta, and she ate herself through her entire pregnancy.

Keep in mind that this is very, very rich. Honestly, as a main dish, this quantity would serve at least six. As an accompaniment for tenderloin, steaks, or grilled chicken, it'll go even farther. If you like Fettuccine Alfredo, you'll fall in love with this one. Enjoy!



Summary

Yield: 6

Source: Pioneer Woman

Prep Time: 30 minutes

Category: Pasta

Cuisine: American

Tags: new pdf

Ingredients

Fettuccine Alfredo

- 1 lb [fettuccine Alfredo](#)
- 1 stick butter
- 1 cup heavy cream
- 1 salt and pepper to taste
- 2 cup grated parmesan cheese

Instructions

Cook pasta according to package directions.

In a saucepan or skillet, just warm butter and cream.

Season with salt and freshly ground black pepper.

Grate Parmesan cheese and place half of it into a large serving bowl.

Pour warm butter/cream mixture over the top.

Drain pasta and immediately pour it into the bowl.

Toss a couple of times, then sprinkle in the other half of the Parmesan.

Toss to combine, thinning with pasta water if necessary.

Serve immediately as a main course or accompaniment to meat or salad.

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Delicious!