

Fettuccini A La Creme

Lois Hays

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Yield: 8 as appet., 4 as main

*1 pound fettuccini
1/2 cup butter
1 clove garlic
1/4 cup dry white wine or sherry
salt
pepper
2 tablespoons chopped parsley
1 teaspoon fresh basil, chopped
1 cup heavy cream
1/2 cup Parmesan cheese
1 tablespoon chopped chives (optional)*

Cook the fettuccini in boiling salted water until al dente. Drain well.

In a large skillet, melt the butter. Saute' the garlic for 3 to 4 minutes over low heat. Remove the garlic from the skillet and discard.

Add the wine, salt, pepper, parsley and basil. Simmer for 5 minutes. Add the cream and heat through.

Place the fettuccini in a heated serving bowl. Pour the cream sauce and Parmesan cheese over the pasta and mix well.

Garnish with chives, if desired. Serve.

Per Serving (excluding unknown items): 1823 Calories; 192g Fat (93.0% calories from fat); 23g Protein; 10g Carbohydrate; trace Dietary Fiber; 606mg Cholesterol; 1775mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 37 Fat.