

Fettucini Alfredo (Morgan)

Pat Morgan - Coral Gables, FL

Treasure Classics - National LP Gas Association - 1985

Servings: 6

2 egg yolks

1/2 teaspoon dry mustard

*1 teaspoon Worcestershire
sauce*

*1 package (12 ounce)
fettucini*

1 teaspoon olive oil

1/2 teaspoon salt

1/2 stick butter

1 pint coffee creamer

coarse pepper

1/2 cup Parmesan cheese

1/2 cup Romano cheese

Preparation Time: 5 minutes

Cook Time: 45 minutes

In a bowl, beat the egg yolks with the mustard and Worcestershire sauce.

In a saucepan, boil the fettucini in three quarts of water, the olive oil and salt. Cook for 6 to 7 minutes in vigorously boiling water. Rinse in cold water to stop cooking.

In a large saute' pan, heat the butter. When it bubbles, add the fettucini and toss well. Add the coffee cream, egg mixture and coarse pepper.

Add a mixture of Parmesan and Romano cheese to your taste.

Serve immediately.

Per Serving (excluding unknown items): 333 Calories; 26g Fat (68.8% calories from fat); 8g Protein; 18g Carbohydrate; trace Dietary Fiber; 107mg Cholesterol; 559mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 4 1/2 Fat; 1 Other Carbohydrates.