

# Fettucini Smith

Marilou Smith - Peachtree City, GA  
Treasure Classics - National LP Gas Association - 1985

**Servings: 6**

*1 package (10 ounces)  
fettucini noodles, cooked  
and drained  
8 slices crisply cooked  
bacon, crumbled  
1/2 cup milk  
1/2 cup real mayonnaise  
2 eggs, beaten  
1/2 cup (2 ounce) grated  
Parmesan cheese  
1/4 cup chopped parsley*

**Preparation Time: 10 minutes****Cook Time: 30 minutes**

Cook the pasta according to package directions.  
Drain.

In a skillet, fry the bacon until crisp. Drain and crumble.

In a saucepan, gradually add the milk to the mayonnaise. Cook over low heat until warm. Remove from the heat. Stir in the eggs.

Toss with the pasta until well coated. Add the bacon, cheese and parsley. Toss lightly.

Serve with additional cheese, if desired.

Best when served with salad and wine.

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Per Serving (excluding unknown items): 40 Calories; 2g Fat (56.7% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 74mg Cholesterol; 42mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1/2 Fat.