
Noodles with Butter

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

Servings: 8

1/2 cup butter, softened

1/4 cup 35% cream

cooked noodles

salt

pepper

In a bowl, cream the butter thoroughly. Add the cream gradually. Beat well after each addition.

Cover and refrigerate. Bring to room temperature before using.

Cook the noodles according to package directions. Drain well. Transfer to a hot serving dish. Toss with the butter mixture until every strand is coated. Season generously.

Serve.

(Add poppy seeds for a variation.)

Pasta

Per Serving (excluding unknown items): 102 Calories; 11g Fat (99.5% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 31mg Cholesterol; 117mg Sodium. Exchanges: 2 1/2 Fat.