
Fettuccine Alfredo

From the Kitchen of Brett Broussard

1 pound fettuccine noodles
1 stick butter
1 cup heavy cream
salt and pepper to taste
2 cups freshly grated parmesan cheese

Cook the pasta according to the package directions. Warm the butter and cream in a saucepan or skillet. Season with salt and freshly ground black pepper. Grate the parmesan cheese and place half of it into a large serving bowl. Pour the warm butter/cream mixture over the top. Drain the 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. Add freshly grated truffles for more flavor!
