

Fettuccine Alfredo



- ¼ cup butter
- 1 tablespoons cream cheese
- ½ pint heavy cream
- ½ teaspoon garlic powder
- salt
- black pepper
- ½ cup grated parmesan cheese (preferably fresh)
- ½ lb fettuccine, **prepared as directed**

1. In a medium saucepan, melt butter.
2. When butter is melted, add cream cheese.
3. When the cream cheese is softened, add heavy cream.
4. Season with garlic powder, salt, and pepper.
5. Simmer for 15-20 minutes over low heat, stirring constantly.
6. Remove from heat and stir in parmesan.
7. Serve over hot fettuccine noodles.