

Fettuccine Alfredo

Though pasta tossed with butter and cheese has been around for a long time in Italy — where it is better known as *pasta al burro* or *pasta in bianco* — it really took off after the namesake of the Restaurant Alfredo alla Scrofa in Rome served it to American film stars Mary Pickford and Douglas Fairbanks on their honeymoon in the 1920s. Alfredo renamed the dish after himself, and the actors took the recipe with them back to Hollywood where it was introduced to an appreciative American audience.

As in any dish that uses so few ingredients, it is important that those ingredients be of the highest quality. Try using artisan or even homemade pasta, the best butter and real Parmigiano-Reggiano cheese.

6 servings

Ingredients

1 pound package	Fettuccine
12 tablespoons	Butter, cut into small pieces
1 cup or ½ lb.	Parmesan cheese, grated
1 cup	Heavy cream
Salt and pepper	to taste



Directions:

1. Using directions on the box of pasta, cook the pasta in a large pot of boiling salted water until just *al dente*. Drain the pasta and add it back to the pot.
2. Simmer — but do not boil — the butter and 1 cup of heavy cream as you cook the pasta. Toss the pasta with the butter-cream mixture and the cheese and serve.
3. Season to taste with salt and pepper and serve immediately.