

# Fettuccini Alfredo

## Ingredients

24 ounces dry fettuccini pasta  
1 cup butter  
3/4 pint heavy cream  
1 dash garlic salt  
3/4 cup grated Romano cheese  
1/2 cup grated parmesan cheese  
salt and pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add fettuccini and cook for 8-10 minutes or until done; drain.

In a large saucepan, melt butter into cream over low heat. Add salt, pepper, and garlic salt. Stir in cheese over medium heat until melted; this will thicken sauce.

Add pasta to sauce. Use enough of pasta so that all of sauce is used and pasta is thoroughly coated. Serve immediately.

