

## **Asparagus and Fettucini Alfredo-Style**

8-9 ounces fresh fettucini

1 tablespoon oil

1 bunch asparagus, approximately 1 & 1/3 pounds, trimmed and cut into 1-inch lengths

1 cup cream

½ cup butter (1 cube) melted

1 cup freshly grated Parmesan cheese (about 4-6 ounces)

Salt and white pepper to taste

Bring 6 quarts of water to boil in a covered pot. Add asparagus and cook 2-4 minutes. Add fresh noodles to boiling water and cook 1-2 minutes or until done. Drain noodles and asparagus and add 1 tablespoon oil to mixture and return to pot and keep warm.

In a separate saucepan, add cream to melted butter. Heat till warm and slightly thickened, but do not boil. Toss cream mixture with fettucini and asparagus. Add salt and white pepper to taste. Add Parmesan cheese. Mixture will be somewhat runny. Serve immediately, with additional Parmesan if desired.