



# CS Fettuccini Alfredo

**Source:** adapted from Food32 Bob Young  
*The Captains Shack*, Boise, ID 17 March 2022  
**PDF:** CS-Fettuccini-Alfredo.pdf **Prep:** 15 min  
**Cook:** 25 min **Total:** 40 min **Serves:** 4

## Ingredients:

1 T Olive Oil  
7 cloves Garlic, minced  
1 c dried Morel Mushrooms, soaked in  $\frac{1}{2}$  c white wine and cut in half lengthwise, reserve wine  
1 T fresh Basil, chopped  
 $\frac{1}{2}$  c White Wine  
2 c Chicken Stock  
1 c Half and Half  
3 T unsalted Butter  
8 oz Fettuccini  
Sea Salt and fresh ground Black Pepper to taste  
 $\frac{1}{4}$  c freshly grated Parmesan cheese  
Chopped Italian Parsley for garnish

## Directions:

In a large skillet over med high heat, heat the olive oil. Add the garlic and cook stirring until fragrant and slightly browned, about 2 minutes.

Stir in the reserved wine, basil, white wine, chicken stock, half and half, butter and pasta. Season with salt and pepper.

Bring to a boil then reduce to a slow simmer and cook, stirring occasionally, until pasta is cooked through, about 18 minutes. Taste and adjust as necessary. Stir in the Parmesan and add additional half and half if the sauce is too thick.

Serve immediately garnished with parsley.