

---

# Fettuccine Alfredo with Crab

*Carolee Goetziner - Marshall Field's Grand Avenue*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**12 ounces fettuccine noodles**

**1/2 cup butter or margarine**

**1 cup heavy cream**

**1 cup Parmesan cheese, grated**

**salt (to taste)**

**pepper (to taste)**

**1 pound crab meat (or imitation), shredded or sliced in small chunks**

Cook the fettuccine according to package directions. Test for doneness.

While the fettuccine cooks, in a small saucepan heat the butter and cream until the butter melts. Stir in the Parmesan cheese, salt and pepper. Stir constantly until the cheese melts. Stir in the crabmeat. Drain the noodles and return to the pan.

Pour the sauce over the noodles, stirring gently until the noodles are well coated and everything is mixed well.

Serve immediately.

## **Pasta**

---

*Per Serving (excluding unknown items): 1998 Calories; 204g Fat (90.4% calories from fat); 39g Protein; 10g Carbohydrate; 0g Dietary Fiber; 638mg Cholesterol; 2515mg Sodium. Exchanges: 4 1/2 Lean Meat; 1/2 Non-Fat Milk; 37 1/2 Fat.*