



Fettucine Alfredo with morels

Ingredients:

- ½ cup unsalted butter
- 1 cup heavy cream
- 2 table spoons of cognac, brandy or vieux.
- ¼ pound dried morels, soaked, drained and patted dry.
- 1 pound fettuccine
- ½ cup or more grated parmesan

Preparation:

1. Melt 2 tbs. of butter over low heat, add cream, cognac, salt and pepper and bring mixture to a boil.
2. Add the morels, simmer them covered for 10 minutes and keep the mixture warm.
3. Cook fettuccine for 3 minutes or until al dente.
4. While the pasta is cooking in a large skillet melt the remaining butter over low heat.
5. Drain the pasta, add it to the large skillet and toss it with the butter.
6. Add the morel mixture, parmesan and black pepper, toss well.
7. Add some additional red pepper if desired.