

That's what I'm talking about

HAMILTON
relay



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Pennsylvania is home to me; it is full of picturesque farmland, quaint small towns, culturally vibrant cities and friendly people.

That's what I'm talking about



Fettucine Alfredo

Ingredients:

3 Tbsp salted butter

1 pint (16 oz.) heavy cream

2 cups shredded mozzarella cheese

1/2 cup shredded parmesan cheese

Salt and freshly ground white pepper, to taste

1 box fettucine pasta

Directions:

1. Bring a large pot of water to a boil over high heat. Generously salt the boiling water and add a few drops of olive oil to the pot. Add the pasta and cook until al dente according to package. Drain the pasta well.
2. While the pasta is cooking, melt butter in a large saucepan over medium heat. Once melted add heavy cream and heat until it starts to froth but not boil, stirring often. Reduce heat to low and simmer for 1 minute. Add mozzarella cheese and whisk until smooth. Add parmesan cheese and continue whisking until smooth. Remove from heat and season with salt and pepper to taste.
3. Place the pasta in a warmed large, shallow bowl. Pour on the sauce, sprinkle with parmesan cheese and toss well. Serve immediately.