

## **Crab Fettuccini**

**This recipe was adapted from one that appeared in *Capital City Cuisine* from the Capital City Republican Women, Juneau, Alaska.**

**Serves 4**

### **Ingredients:**

**3/4 stick of butter**

**2 chopped garlic cloves**

**3/4 cup whipping cream**

**3/4 cup Parmesan cheese**

**1/2 teaspoon pepper**

**1/2 teaspoon salt**

**1 tablespoon chopped parsley**

**1/2 - 3/4 pound crabmeat**

**12 ounces fettuccini noodles or, for variety, 12 ounces of cheese tortellini**

**Melt butter in skillet over medium heat. Sauté garlic in butter until golden. Stir into butter, cream, cheese, salt and pepper and crab. Heat until blended and hot. Prepare noodles. Pour sauce over noodles in serving bowl. Toss and sprinkle with parsley and additional cheese. Serve pronto!**