

Fettuccine Alfredo

50 mL margarine
1 clove garlic
250 mL half and half cream
2 mL salt (separate into 1 mL and 1 mL)
2 mL white pepper 1 mL nutmeg
250 grams fettuccine noodles
125 mL parmesan cheese
10 mL freshly chopped parsley (5 mL dried)



Directions:

1. Bring to a boil a large pot of water and add 1 mL salt. Once boiling, place fettuccine noodles in pot and cook for 12-15 minutes.
2. Melt margarine in a small saucepan over low heat. Add minced garlic and simmer for 1-2 minutes.
3. Add half and half cream, 1 mL salt, pepper and nutmeg. Cook over low heat for approximately 10-15 minutes, until lightly thickened.
4. Drain noodles in a colander. Place in a large bowl and sprinkle with $\frac{1}{2}$ the parmesan cheese and $\frac{1}{2}$ of the alfredo sauce. Toss fettuccine noodles using two spoons. Add $\frac{1}{2}$ of parsley and remaining cheese and sauce. Toss a second time. Serve and garnish with remaining parsley.
5. Serve immediately. Fettuccine Alfredo must be served HOT!

Creamy Caesar Salad

$\frac{1}{4}$ C Hellman's mayonnaise	1 clove garlic minced
1 tsp. lemon juice	$\frac{1}{2}$ head romaine lettuce
1/8 tsp. Worcestershire sauce	$\frac{1}{4}$ - $\frac{1}{2}$ C croutons
Dash salt	$\frac{1}{4}$ - $\frac{1}{2}$ C shredded mozzarella cheese
Dash pepper	

Directions:

1. Mince garlic cloves then in a small mixing bowl combine with mayonnaise, lemon juice, Worcestershire sauce, salt and pepper. Whisk.
2. Separate, wash and dry lettuce then tear it into bite sized pieces.
3. Place lettuce in large mixing bowl. Pour dressing over top and toss until lettuce is coated in sauce. Chill in fridge.
4. Add croutons and cheese just prior to serving.