

Smoked Salmon Fettuccine.

One pound Fettuccine
Two cubes butter
One quart half & half
Two bunches green onions
Garlic (To taste)
2 cups flaked smoked salmon (take bones out!)
2 cups grated Parmesan cheese

In a large saucepan, melt the butter and add three tablespoons of flour. Mix until smooth. Add diced or minced garlic to taste. Add half and half, stirring constantly over medium heat until sauce thickens. Add Parmesan cheese, smoked salmon, and diced green onions. Mix together and cover.

Cook pasta, and then mix pasta with sauce when ready to serve. If mixture is too thick or dry, add more half and half!