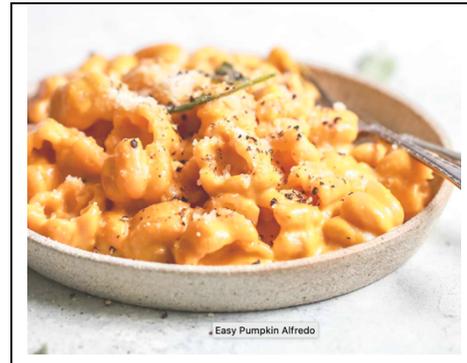


## Pumpkin Alfredo

MG Newsletter, Julie Hyske

Ingredients                      Serves 4

1 lb. fettuccine,  
reserve 1 cup pasta water  
6 tbsp butter  
2 cloves garlic minced  
1 cup pumpkin puree (not pie filling)  
¼ tsp nutmeg  
2/3 cup half & half  
½ cup freshly grated parmesan cheese  
2 tbsp fresh chopped parsley



Bring a stockpot of water to a boil over high heat. Add a tea-spoon of salt to the boiling water, then add fettuccine. Cook until al dente. Meanwhile, melt butter over medium-low heat in a large size skillet. Stir in garlic and cook for a minute, careful not to burn. Stir in half & half, parmesan, pumpkin and nutmeg. Stir until