



Crab Alfredo

1 pint of half and half
1/2 cup (1 stick) unsalted butter
2 Tbsp. cream cheese
1/2-3/4 cup Parmesan cheese
1 tsp. garlic powder
4-6 crab legs
1 pkg. fettuccine noodles

In a saucepan, melt butter. When butter is melted, add the cream cheese. When the cream cheese is softened, add heavy cream, Parmesan cheese and garlic powder; stir well. Simmer for 15-20 minutes on low. You may wish to season with a little salt and pepper.

Cook fettuccine noodles per package instructions.

Boil crab legs as you normally would in boiling water.

Crack open legs, dab meat lightly with paper towel to remove excess water. Place crab meat on top of the pasta; cover with alfredo sauce.