For the Fettuccini Alfred and Italian bread you must set the table and include the following:

 1. Cover

 2. Bread plate

 3. Dinner plate

 4. Napkin

 5. Water Glass

 6. Appropriate Flatware

**Fettuccini Alfredo**

* 8-10 oz. of pasta
* 2 T. butter
* 2 T flour
* ¾ c. half and half
* ½ c. milk
* ½ c. shredded parmesan cheese
* ¼ tsp salt
* 2 T parsley

PASTA

Use your large pot. Fill the pot with water, about ¾ full. Add salt to the water, place pan on high heat and bring to a boil. When water is boiling, slowly add pasta and cook until it reaches the al-dente stage (soft, but not soggy). Drain water and set aside until ready to be served.

ALFREDO SAUCE

In saucepan, melt the butter over medium heat. Do not let the butter burn. Add flour to make a roux. Mix thoroughly until a paste forms. Allow flour paste to cook for about 30 seconds. Add cream and milk stir until smooth. Bring the mixture to a slow boil. Continue to stir and heat through until the sauce thickens. Once the sauce is thickened, remove from heat. Immediately add the cheese and mix until the cheese is melted and sauce is smooth.

**Italian Cheese Bread**

Dough Ingredients

* 2 ½ c. flour
* 1 tsp. salt
* 1 tsp. sugar
* 1 T yeast
* 1 c. warm water
* 1 T vegetable oil

Topping Ingredients

* ¼ c. Italian salad dressing
* ¼ tsp. salt
* ¼ tsp garlic powder
* ½ tsp. Italian seasoning
* 1 T grated parmesan cheese
* 1/3 c mozzarella cheese

Preheat oven to 450 º. To mix bread: in bosh mixing bowl, combine flour, salt and sugar. Set aside. In your one cup liquid measuring cup, combine water and yeast and let set for 3 to 5 minutes, or until yeast is activated. Add oil to the water and yeast mixture. Then add yeast to the flour, salt, sugar mixture. Mix together, using your dough hook, until a dough forms. (you may need to add additional flour until a soft dough forms that is not sticky.) Turn out the dough onto a lightly floured surface and knead for 1 to 2 minutes, or until smooth and elastic. Then, place in a greased bowl, turning once to grease the top. Cover the dough with a towel and let rise in a warm place for 15 to 20 minutes. After rising, punch the dough down and place and roll out on a greased pizza pan. Push the dough out until it forms a thin circle. (It will look like pizza dough.) With a pastry brush, brush the top of the dough with the Italian salad dressing. Then sprinkle with the rest of the topping ingredients in this order: salt, garlic powder, Italian seasoning, parmesan cheese, and mozzarella cheese. Place in the oven and bake for 15 minutes or until golden brown. Remove from oven, cut with a pizza cutter and serve warm.