

# Cameren's Crab & Bacon Fettuccine Alfredo

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Cooking With Carolyn

## Ingredients

Yield: 4 to 6 Servings  
Makes 3 Cups of Alfredo Sauce

2 Pounds Crab Legs, your choice, steamed, meat removed from the shells  
1 Tablespoon Liquid Crab Boil (Zatarain's recommended)  
4 Cups Water

## OR

1 Pound Premium Lump Crab Meat

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1 Pound Dry Fettuccine Pasta  
6 to 8 Slices Cooked Bacon, chopped  
¾ Cup Butter, cut into slices  
2 Cloves Garlic, finely minced  
1½ Cups Heavy Cream  
½ Teaspoon Grand Diamond All Purpose Seasoning  
3 Cups Fresh Grated Parmesan Cheese (pre-grated parmesan cheese is not recommended)  
To Taste Fresh Chives or Fresh Basil, garnish

## Directions

Prepare all of the ingredients before making this recipe. Grate the cheese, steam the crab, cook the bacon, and mince the garlic. (**Note:** After grating the cheese, allow it to come to room temperature. I've noticed that it melts better in the sauce than being straight out of the refrigerator.)

If crab legs are being used, bring the water and crab boil to a boil over medium-high heat in a large pot. Add the crab legs and cover with a lid. Steam for about 15 minutes stirring the crab every 5 minutes. Once done, allow the crab legs to cool for about 10 minutes and then remove the meat from the shells. Set aside.

If lump crab meat is used, place the meat in a small pot over medium heat with 2 or 3 Tablespoons of water, 1 teaspoon of liquid crab boil and 1 teaspoon of Grand Diamond All Purpose Seasoning. Heat over medium heat for about 5 to 10 minutes. Set aside.

Bring 2½ to 3 Quarts of water to a boil in a large pot over high heat. Boil the pasta for the recommended time on the package or to the desired tenderness. Drain, do not rinse. (**Note:** If the pasta gets done before the sauce, simply drain the pasta, place it back in to the pot and toss with 1½ tablespoons of olive or vegetable oil to keep it from sticking together.)

In a large skillet over medium heat, melt the butter. Add the garlic and sauté for 1 minute. Stir in the heavy cream. Stir the cream and butter mixture until it's completely combined. Simmer for about 10 minutes. Next, stir in one third of the parmesan cheese. Once it's melted stir in the next third. Repeat until all of the cheese is added. Stir until smooth.

Stir the crab and bacon into the alfredo sauce. Gently stir in the pasta. Serve immediately and garnish with fresh parsley or chives.