KING FISH ITALIANO

Dice kingfish steaks into 2 inch pieces. Marinate about 20 minutes in Italian salad dressing. Remove and pat dry with paper towels. Sauté lightly in olive oil for 2 to 3 minutes. Boil 12 ounce package of fettucine about 10 minutes. Meanwhile, in a large skillet or wok melt 1/4 pound stick of butter over medium heat. Gradually stir in 1 1/2 cups of grated Parmesan cheese, then 1 cup of heavy cream until well blended. Continue heating sauce, stirring constantly, just to boiling. Remove from heat and stir in 1/8 cup chopped fresh parsley. Add pasta and toss until well coated. Serve with hot fish pieces over the fettucine.