

# Alfredo Sauce

## Ingredients

- butter
- parmesan cheese
- salt and pepper
- half and half
- flour

## Instructions

- **Melt 3 tablespoons of butter**
- **Sprinkle approximately two tablespoons of butter into the melted butter to form a roux**
- **Add pint of half and half to roux**
- **While stirring slowly: add 1 teaspoon of salt and a pinch of pepper and garlic powder**
- **Add 2-3 tablespoons of parmesan**
- ***If needed:* bring to a quick simmer to help thicken the sauce**



## Summary

**Yield:** 0

**Prep Time:** 15 minutes

**Category:** Sauces

**Cuisine:** Italian

## Alfredo Sauce

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Add sauce to noodles