

Alfredo Sauce

Ingredients

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

Instructions

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Melt 3 tablespoons of butter

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Sprinkle approximately two tablespoons of butter into the melted butter to form a roux

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Add pint of half and half to roux

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While stirring slowly: add 1 teaspoon of salt and a pinch of pepper and garlic powder

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Add 2-3 tablespoons of parmesan

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***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