

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**

•

Add sauce to noodles



Summary

Yield: 0

Prep Time: 15 minutes

Category: Sauces

Cuisine: Italian