| Jones Family Cook | l l. | |
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| Jones Family Cook | DOOK | |
| Jones Lanning Jook | JUUIN | |
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| Compiled by: Joe Jones | | |
| Complica by. Goo Gollog | | |
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| Jones Family Cookbook | |
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| Introduction | |
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Jones Family Cookbook

Classic Alfrado Sauce

Description

Classic alfrado sauce

Ingredients

- 1/2 cup butter
- 1 cup heavy cream
- 1 1/2 cups parmesan cheese

Instructions

Over medium heat, melt butter

Whisk in heavy cream and reduce slightly

Stir in cheese until creamy

Serve immediately