



Alfredo Sauce

Yield: 10

- 8 Tablespoons Unsalted Butter
- 6 Garlic Cloves
- 1 Quart Heavy Whipping Cream
- 1 & 1/4 Cup Parmesan Cheese
- Salt & Pepper To Taste

1. In a large saucepan, over low heat, melt together butter and garlic and cook until fragrant.
2. Add cream to the butter mixture and bring to a simmer.
3. Split parmesan into four parts and whip in each part of it fully melted into cream mixture.
4. Cook the sauce, stirring it frequently, until the sauce thickens.