



Category (Sauces)

Alfredo Sauce

Submitted by (Julie Beck)

<p><u>Recipe</u></p> <p>(as good as Olive Garden's)</p> <p>½ c (1 stick) butter 1 cloves garlic, minced 2 c Heavy Cream 1/8 t ground black pepper Pinch salt ½ c grated Parmesan cheese (good stuff) 2 T cream cheese (softened – room temperature)</p> <p>Melt butter in a medium saucepan over medium/low heat. Add the garlic, cream cheese, cream, pepper & salt. Bring to a simmer, *** Don't let it get too hot or rapid boil – keep it from curdling Add the Parmesan Cheese. Continue to simmer sauce for about 8 minutes or until thick. Serve over Alfredo noodles, add chicken, small broccoli florets, etc... Should make 4- 6 servings - depending on how much sauce you use.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>