

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**



Summary

Yield: 0

Prep Time: 15 minutes

Category: Sauces

Cuisine: Italian

Alfredo Sauce

-

Add sauce to noodles