

Alfredo Sauce

Ingredients

- 1/2 cup butter
- 1 pint heavy whipping cream
- 4 oz of cream cheese
- 1/2 tsp of minced garlic
- 1 cup of parmesan
- Garlic powder
- Italian seasoning
- Flour (for thickening)

Recipe

1. Add butter, cream, and cream cheese into a sauce pan and melt.
2. Season to taste with garlic powder, italian seasoning, salt, and pepper.
3. Add shredded cheese. Bring to a simmer and cook for 3-5 minutes, constantly stirring, until thick.
4. Add flour for extra thickness if needed.