

Alfredo Sauce

contributed by Carol Ganzi



Makes about one quart of sauce

Ingredients:

- 1 cup heavy cream
- 2 cups shredded Parmesan cheese
- 1 stick softened butter
- Salt and pepper

Instructions:

- Warm butter and cream, stirring until well blended and butter is melted.
- Season with salt and pepper.
- Add Parmesan cheese. Stir until melted and the mixture is creamy. If the sauce is too thick, add a small amount of cream or warm pasta water.
- Add to cooked pasta and toss to combine.

Note - instead of pasta, try luring sauce over cooked chicken breasts.