

Alfredo Sauce Recipe

Ingredients for Half a Recipe:

1/4 cup butter (4 Tablespoons or half a stick)
4 oz of cream cheese
1 **teaspoons** of garlic powder
1 cup milk
a heaping 1/3 cup grated Parmesan cheese
black pepper to taste (optional)

Directions:

For Pasta:

- while making sauce, bring to a boil a large pot of salted water (about a tablespoon of salt), covering the pot will bring the water to a boil faster
- add pasta when water is boiling, using a spoon/fork to push pasta into water as it cooks
- let pasta cook for 6-8 minutes, depending on pasta, until it is al dente (means the pasta is soft with a little bite to it)
- drain pasta and put into one large serving bowl or separate bowls/plates

For Sauce:

- melt the butter in a medium sized saucepan over a medium heat, making sure not to boil or burn the butter
- when butter is melted, add cream cheese and garlic powder, **stirring slowly** with a wire whisk until mixture is smooth, be patient this will take awhile
- add milk, **a little at a time**, whisking to smooth out any lumps
- stir in Parmesan cheese and pepper to taste
- add any cooked meat cut into bite size pieces (chicken, shrimp) to warm up in sauce at this time
- remove from heat when sauce reaches desired consistency
- sauce will thicken rapidly, thin out with milk if cooked too long
- toss with hot pasta to serve

Ingredients for Full Recipe:

1/2 cup butter (8 Tablespoons or a full stick)
8 oz of cream cheese
2 **teaspoons** garlic powder
2 cups milk
3/4 cup grated Parmesan cheese
1/8 teaspoon black pepper (optional)