

GARLIC ALFREDO SAUCE

F EASY

Last Modified: 07/24/2014

PREP: 10 Min
COOK: 15 Min
STOVETOP

SAUCE

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Stick	Unsalted Butter	
1	Cup	Heavy Cream	
4	Cloves	Garlic	Grated
2	Cups	Parmesan Cheese	Grated
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
		Pasta Cooking Water (As Needed)	
1/2	Pound	Dried Fettuccini Noodles	Cooked
OR			
1/2	Pound	Any Dried Pasta Noodles Of Choice	Cooked

PREPARATION

OPTION	You can "make this your own" by adding, Chicken, Shrimp, Scallops, Crab, etc., etc. in as a final step.
FACTOID	This is best using freshly grated Parmesan Cheese. Store-bought Grated Parmesan has a bunch of Corn Starch added as a mild preservative and to keep it from clumping back together during storage, it will make a gooey mess.
TOOLS	1) Medium Saucepan OR Large Stainless Steel Skillet 2) Stock Pot & Lid 3) Colander
PREP	DISH 1) Grate the Garlic Cloves and set them aside. 2) Grate the Parmesan Cheese and set it aside.
1	Cook the Pasta slightly al dente, according to package directions. Reserve about a cup of cooking water, drain, cover and set the Noodles on the turned off burner to keep warm
2	Meanwhile, in a medium saucepan over low heat, melt the Butter. Add in the Garlic and saute it until you can just smell the Garlic (Do NOT allow it to burn & get bitter). Add in the Heavy Cream. When the mixture begins to bubble. Season with Salt, and Pepper. Slowly stir in the Parmesan Cheese until melted, thinning as necessary with a little reserved Pasta cooking water
SERVE	Remove from the heat and toss it into the drained hot Pasta Noodles. Serve immediately. Do NOT allow the Sauce to start cooling, it will begin to form a skin.

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