

## ALFREDO SAUCE

1/4 cup butter  
1 cup heavy cream  
1 clove garlic, crushed

1 1/2 cups freshly grated parmesan cheese  
1/4 cup chopped fresh parsley

Melt butter in a medium saucepan over medium heat. Add cream and simmer for 5 minutes, then add garlic and cheese and whisk quickly, heating through. Stir in parsley and serve.

## BETTER THAN OLIVE GARDEN ALFREDO SAUCE

3 tbsp sweet butter  
2 tbsp olive oil  
2 garlic cloves, minced  
2 cups heavy cream  
1/4 tsp white pepper  
1/2 cup grated parmesan cheese  
3/4 cup mozzarella cheese

Melt butter in medium saucepan with olive oil over medium/low heat. Add the garlic, cream, white pepper and bring mixture to a simmer. Stir often. Add the parmesan cheese and simmer sauce for 8-10 minutes or until sauce has thickened and is smooth. When sauce has thickened add the mozzarella cheese and stir until smooth. **STIR FREQUENTLY.**

## ALFREDO SAUCE

1/2 cup butter  
8 oz cream cheese  
8 oz half and half cream  
1/2 cup parmesan cheese  
1 tsp garlic powder  
black pepper (to taste)

Melt butter in sauce pan. Add cream cheese and whisk as you add half and half. Whisk until smooth adding cheese, garlic powder and pepper. Simmer until heated through.