

Alfredo Sauce

from Nichole Knight

Serves 8-10

Ingredients:

1 stick of butter (can substitute margarine)

1 tablespoon of minced garlic

1 block of cream cheese (8 oz.)

2 cups of milk

6 oz. of parmesan cheese

1 teaspoon of pepper

Instructions:

Melt butter in sauce pan on medium heat

Add garlic when the butter is mostly melted .

Continue stirring, Add in cream cheese

Stir cream cheese until smooth and mixed with butter

Add milk, 1 cup at a time, continuing to stir

Stir in parmesan cheese and continue to cook, do not boil the sauce and ensure it is stirred frequently as it will stick to the bottom of the pan if left for too long.