

Best Homeade Alfredo Sauce

From: Mom

Servings: 4

Prep Time: 10 min

Cook Time: 15 min

Total Time: 25 min

Ingredients:

- 0.5lb/230 g Fettuccine or pasta
- 1/4 cup butter
- 1/4 cup cream cheese
- 1 cup heavy cream
- 1/2 cup milk
- 1/2 tsp garlic
- 1 tsp garlic powder
- 1 tsp parsley flakes
- 2 tsp black pepper powder
- Salt as needed

Instructions:

1. Cook fettuccine as per package instructions
2. Keep aside, toss with few drops of oil
3. In a pan, add butter, when it melts on medium heat
4. Add garlic grated and saute for a few seconds
5. Add cream cheese, cream, milk, garlic powder, pepper powder, parsley, salt, and parmesan
6. Keep this on medium on low flame and whisk it with an egg whisk until fully incorporated
and not with lumps
7. Make sure the sauce is smooth and creamy
8. Throughout keep the sauce on low flame as possible
9. Switch off the flame and add the pasta, toss well.
10. Serve immediately

Notes:

- The longer you leave it, the sauce will get cold and solidify so serve it hot and immediately after cooking
- If you want the pasta to be saucer then increase the quantity of milk and cream but adjust the spices accordingly
- Always cook sauce on low heat to make sure the cheese, cream cheese, cream, and milk get

mixed well and without lumps