

# Alfredo Sauce

## Ingredients

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1/4 c Unsalted Butter  
4 clv Garlic (minced)  
1 c Heavy Cream  
1/8 t Ground Black Pepper  
3/4 c Parmesan Cheese (grated)  
1/8 t Salt

## Instructions

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1. In a medium sauce pan, add garlic and melt the butter over medium heat.
2. Add heavy cream and pepper. Bring the sauce to a boil; then reduce to a simmer and cook for 5 minutes.
3. Turn the heat to low. Add the cheese, stirring constantly until the cheese has fully melted.
4. Taste and season with salt as desired. Sauce will thicken upon standing. Serve with 8 ounces of pasta.