

Alfredo Sauce (Olive Garden Clone)

Ingredients

- 2 cups heavy cream
- ½ cup butter
- 2 tablespoons cream cheese
- 1 to 1-1/2 cup fresh Parmesan cheese
- 1 teaspoon garlic powder
- salt and pepper to taste

Instructions

- In a saucepan combine heavy cream, butter and cream cheese. Bring to a simmer over medium high heat, then keep it simmering until all is melted and mixed well. Stir often!
- Right after the mixture comes to a light boil, whisk in the Parmesan cheese and garlic powder.
- Simmer this for 5-10 minutes on medium-low heat, just until it thickens enough to coat a spoon.
- Salt and pepper to taste.