

## Alfredo Sauce

### Description

This was one of the hardest recipes for me to find. I eventually found it in a cookbook that I bought for just this one recipe.

### Ingredients

1. 3/4 cube of butter
2. 2 cups half and half
3. 1/3 cup grated parmesan cheese
4. sifted flour to thicken
5. 1/2 teaspoon salt

### Instructions

1. Melt butter in sauce pan.
2. Add half and half to butter
3. Cook at medium heat
4. Slowly add parmesan cheese while stirring with whisk beater.
5. Continue to cook at medium heat until it starts steaming. Keep stirring occasionally.
6. Slowly add flour from sifter while stirring continuously. Add enough flour to thicken slightly. You do not want it thick at this point.
7. Continue to cook at medium-low heat stirring occasionally.
8. Add flour at serving time if necessary to thicken. Add milk if it got too thick. It should be smooth and creamy!

### VARIATIONS

I always use Wondra rather than sifting flour. I try to use the ingredients as listed. You can use milk instead of half and half but it is not nearly as good. You can use whipping cream and milk as a substitute for the half and half (you are just making your own half and half). You don't have to stir continuously, but stay close by, this can go bad real quick. I love the taste and texture.