

Alfredo Sauce

<https://thesaltymarshmallow.com/best-homemade-alfredo-sauce/>



Ingredients

1/2 Cup [Butter](#)

1 1/2 Cups [Heavy Whipping Cream](#)

2 Teaspoons Garlic Minced

1/2 Teaspoon [Italian Seasoning](#) + fresh oregano & thyme from the garden

1/2 Teaspoon [Salt](#) (instead use chicken better than bouillon – tsp or more to taste)

1/4 Teaspoon [Pepper](#)

2 Cups [Freshly Grated Parmesan Cheese](#) (or shredded pkg parm. Takes longer to melt)

And to make it smoother I added ½ C Gruyere (actually a hand full of the gruyere/swiss shredded mix at Aldi's)

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Instructions

Add the butter and cream to a large skillet.

Simmer over low heat for 2 minutes.

Whisk in the garlic, Italian seasoning, salt, and pepper for one minute.

Whisk in the parmesan cheese until melted.

Pour over cooked fettuccini pasta.

Serve immediately.

I do it all to taste, making David taste as I go. I am sure I use a little more seasoning.