# Recipe

## Easy, Homemade Alfredo Sauce

FROM THE KITCHEN OF: TWOMAKEAHOME.COM

| INGREDIENTS | DIRECTIONS |
|---|---|
| ½ cup butter | 1. Over medium heat, melt butter in medium saucepan. |
| 1 (8oz) block cream cheese | 2. Add cream cheese and garlic powder, stirring with whisk until melted and smooth. |
| 2 tsp garlic powder | 3. Continue whisking, add milk slowly. |
| 2 cups milk | 4. Stir in Parmesan and pepper. |
| 6 (oz) grated Parmesan cheese | 5. Remove from heat when sauce is desired consistency. *thin with milk if gets too thick |
| 1/8 tsp black pepper | 6. Toss with hot pasta to serve. |

*Usually serve with grilled chicken breasts, garlic bread, and side salad. ENJOY!

**Recipe taken from Allrecipes.com