

## *Alfredo Pasta & Sauce*

**12 OZ PASTA (USE A PASTA THAT WILL HOLD CHEESE SAUCE)**

**1 CUP FRESH GRATED PARMESAN**

**1 2/3 CUP CREAM (HALF AND HALF OR WHIPPING CREAM)**

**5 TBSP. SALTED BUTTER**

**1/2 TSP. SALT**

**1/2 TSP. BLACK PEPPER**

**PINCH OF NUTMEG**

Preheat a large skillet. Add butter and melt. Add cream to butter. Whisk well. Add salt, pepper, and simmer.

Cook Macaroni according to package directions minus 2 minutes and drain. Put cheese on top of noodles. Pour cream sauce over the cheese and stir while simmering 3-4 minutes. Add a pinch of nutmeg and serve with grated parmesan cheese on top. Serves 4 people.

*"Using a pasta that has areas (holes and tunnels) that trap in sauce makes a delicious alfredo. Also, do not oil or butter pasta so cheese will adhere and cling better. Just add salt to boiling water when cooking and use plenty of water...Tammy"*