

Alfredo Sauce

Serves 8

Ingredients

1/2 onion, diced
2 garlic cloves, minced
1/4 C milk
1/4 C heavy cream
1/4 C parmesan
1 T olive oil
starchy cooking liquid

Instructions

1. Dice onions and garlic, sweat in saucepan with olive oil until translucent. Add milk and heavy cream to saucepan, heat until bubbling, season with salt and pepper.
2. Add parmesan to saucepan and cook for 2 more minutes.
3. Remove sauce from heat and puree in blender until smooth and creamy, add starchy cooking liquid from pasta water. Taste and season accordingly with salt and pepper.
4. Serve, savor and enjoy!