

Homemade Alfredo Sauce



Ingredients

- ½ cup butter
- 1 ½ cups heavy whipping cream
- 2 teaspoons garlic minced
- ¼ tsp Italian seasoning
- ½ tsp salt
- ¼ tsp pepper
- 2 cups freshly grated Sarvecchio parmesan cheese
- Grana Padano Rind

Instructions

- 1) Add the butter and cream to a large skillet
- 2) Add the Grana Padano Rind
- 3) Simmer over low heat for 2 min
- 4) Whisk in the garlic, Italian seasoning, salt, and pepper for 1 min.
- 5) Remove rind
- 6) Whisk in the Sarvecchio parmesan cheese until melted
- 7) Serve immediately.