

CopyCat Olive Garden Garlic Alfredo Sauce

Ingredients

1/2 cup Butter
2 tablespoons Cream Cheese
1 pint Heavy Cream
1 to 2 teaspoons Garlic Powder (start with 1 and taste)
Salt to taste
Freshly ground Black Pepper
2/3 cup fresh grated Parmesan or Romano Cheese

Directions

In a medium to large saucepan melt the butter over medium heat.

Add the cream cheese and whisk to smooth and melted.

Whisk in the heavy cream.

Season with the garlic powder, salt and pepper.

Bring to a good simmer and whisk frequently until sauce thickens, around 25 minutes.

Remove from heat and stir in cheese.

Taste and adjust seasonings.