

CopyCat The Old Spaghetti Factory Alfredo Sauce

Ingredients

4 tablespoons 1/2 stick Unsalted Butter
1 cup freshly grated Parmesan Cheese
1 cup Heavy Cream
1 large Egg Yolk lightly beaten

Directions

Place butter in a small saucepan. Place saucepan over medium-low heat and melt butter.

Add heavy cream and cheese. Stir to melt cheese.

When cheese has melted, add egg yolk. Cook, stirring constantly, until mixture thickens enough to coat the back of a spoon. Remove from heat.

Serve hot over pasta or as a dipping sauce.