

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's CREAMY ALFREDO SAUCE

Rich ♥ Velvety ♥ Full of Flavor!

A rich, creamy homemade Alfredo sauce with real ingredients for restaurant-quality flavor — right at home!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 MIN	10 MIN	15 MIN	4–6

INGREDIENTS

- 1/2 cup unsalted butter
- 4 cloves garlic, minced
- 2 cups heavy cream
- 1 1/2 cups freshly grated Parmesan cheese
- 1/2 teaspoon garlic powder (optional)
- 1/2 teaspoon salt (or to taste)
- 1/4 teaspoon black pepper
- 1/4 teaspoon Italian seasoning (optional)
- Pinch of nutmeg (optional)



INSTRUCTIONS

1. In a large skillet or saucepan, melt the butter over medium heat.
2. Add the minced garlic and sauté for about 30 seconds, until fragrant (do not let it brown).
3. Pour in the heavy cream and bring to a gentle simmer, stirring occasionally.
4. Stir in the Parmesan cheese, garlic powder, salt, pepper, Italian seasoning, and nutmeg (if using).
5. Continue to whisk and simmer for 3–5 minutes, until the sauce is smooth, creamy, and slightly thickened.
6. Serve immediately over hot pasta, grilled chicken, shrimp, or steamed vegetables. Enjoy!

BUBBIE'S TIPS

- Use freshly grated Parmesan for the best flavor and smooth texture.
- Keep the heat at a gentle simmer to prevent separation.
- If the sauce gets too thick, whisk in a splash of warm milk or pasta water.
- Add cooked chicken, shrimp, or broccoli for a complete meal.
- Leftovers can be refrigerated and gently reheated over low heat.

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