

Alfredo Sauce
Description: 3 Cups

Created by: Erik Youngs
Company or Team Name: VooDoo Chef



Measurement			Ingredient
Count	Weight	Volume	
		1 Pint	Heavy Cream
		1 Tbs	VooDoo Chef Dust
		1 Cup	Parmesan, Shredded
	1/2 #		Garlic Butter

How to:

1. In a wide heavy-bottom pot. Heat the Heavy Cream over medium heat.
2. Add the VDC Dust.
3. Whisk in the parmesan cheese until incorporated. Turn off heat.
4. Whisk in the Garlic Butter.
5. Serve, or cool and store for later use.