



Recipe #S2 Alfredo Sauce,

Serving Size and Ingredients: 1 oz.

25 Servings	50 Servings	100 Servings	Ingredients
3 cups + 2 Tbsp.	6 ¼ cups	12 ½ cups	Butter
6 ¼ pks.	12 ½ pks.	25 pks.	Cream Cheese (8oz.) Package
¼ cup + 1 tsp.	½ cup + 1 tsp.	1 cup + 1 Tbsp.	Garlic Powder
12 ½ cups	25 cups	50 cups	Milk
2 ¼ lbs.	4 ¾ lbs.	9 ½ lbs.	Parmesan Cheese
¾ tsp.	1 ½ tsp.	1 Tbsp.	Black Pepper

North Central New Mexico Economic Development District
 Council of Governments
 Non-Metro Area Agency on Aging
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Instructions:

- 1. Melt butter in a non-stick saucepan over medium heat. Add cream cheese and garlic powder, stirring with wire whisk until smooth. Add milk, a little at a time, whisking to smooth out lumps. Stir in Parmesan and pepper. Remove from heat when sauce reaches desired consistency. Sauce will thicken rapidly, thin with milk if cooked too long. Toss with hot pasta to serve.***

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