

Alfredo Sauce

Jo Gray - Park City, MT
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Yield: 2 1/2 cups

6 tablespoons butter
2 cups heavy whipping cream
1/2 cup Parmesan cheese
1/2 cup grated Romano cheese
2 large egg yolks, lightly beaten
1/4 teaspoon salt
dash pepper
dash ground nutmeg

In a medium saucepan, melt the butter over medium-low heat. Stir in the cream, Parmesan and Romano cheeses, egg yolks, salt, pepper and nutmeg.

Cook and stir over medium-low heat until a thermometer reads 160 degrees (do not boil).

Per Serving (excluding unknown items): 2769 Calories; 282g Fat (90.4% calories from fat); 50g Protein; 17g Carbohydrate; 0 Dietary Fiber; 1354mg Cholesterol; 2845mg Sodium. Exchanges: Lean Meat; 1 1/2 Non-Fat Milk; 1 Fat.