

## Betty's Silky Alfredo Sauce



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In this video, Betty demonstrates how to make Silky Alfredo Sauce. This sauce can be used with any type of pasta.

Ingredients (for 16 ounces of pasta of your choice, before cooking):

½ stick (1/4 cup) butter

¼ cup flour

2 cups milk (You may use more for a thinner sauce.)

1 cup finely shredded Romano cheese

1 cup finely shredded Parmesan cheese

salt, if desired

snipped fresh parsley, for garnish

In a medium saucepan over medium heat, melt ½ stick butter. Add ¼ cup flour and stir until dissolved. Cook butter and flour mixture, stirring constantly, for about 5 minutes, until thickened and golden. Add 2 cups milk, and return to a boil. Add 1 cup shredded Romano cheese, 1 cup shredded Parmesan cheese and a dash of salt, if desired. Cook until cheeses melt. Ladle Alfredo Sauce over cooked pasta of your choice. Sprinkle a small amount of fresh snipped parsley over top. Serve immediately. Enjoy! --Betty :)