

Alfredo

- 1/4 c. butter
- 3 garlic cloves
- 2 cups half & half
- 1 Tbsp chicken base
- pinch nutmeg
- 1/2 tsp salt
- 1/2 tsp pepper
- 3/4 c. grated asiago or parmesan cheese
- 1 lb cooked fettuccini pasta
- 3 Tbsp corn starch
- 3 Tbsp cold water

melt butter in saucepan over med heat. Add garlic cloves and cook to light brown. Remove and discard. Add half & half and increase heat to high and bring to a boil (keep stirring or may boil over) Mix together corn starch and water in separate container, add to half & half. Stir till slightly thickened. Turn off heat. Add cheese, salt, and pepper until fully incorporated. Toss with cooked fettucine noodles.