

# Kat's Favorite Alfredo Sauce

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## INGREDIENTS:

1/2 cup sweet butter  
2 garlic cloves, minced  
2 cups heavy cream  
1/4 teaspoon white pepper  
1/2 cup grated parmesan cheese  
3/4 cup mozzarella cheese  
1 (12 ounce) box angel hair pasta



## DIRECTIONS:

Melt butter in medium saucepan over medium/low heat.

Add the garlic, cream, white pepper and bring mixture to a simmer. Stir often.

Add the parmesan cheese and simmer sauce for 8-10 minutes or until sauce has thickened and is smooth.

When sauce has thickened add the mozzarella cheese and stir until smooth. STIR FREQUENTLY.

While the sauce cooks, boil noodles for 3-5 minutes.

Place pasta on serving plates and spoon sauce over pasta.