

Alfredo Sauce

Ingredients

- 2 cups heavy cream
- 1/4 cup lemon juice
- 12 tbl butter
- 2 cups grated Parmesan cheese
- Pinch of nutmeg
- Salt and pepper to taste

Instructions

- Stir cream and lemon juice in a pan to blend (no heat)
- Add butter and cook over medium heat just until the butter melts, stirring occasionally, remove from the heat
- Add Parmesan and nutmeg to the cream sauce and stir to blend
- Add salt and pepper to taste