

Alfredo Sauce (with optional sundried tomatoes)

Adapted from Cook's Illustrated's Fettuccine Alfredo recipe

Ingredients

- 2 cups heavy cream, preferably not ultrapasteurized
- 5 tablespoons unsalted butter
- 2 ounces (1 cup) parmesan cheese, freshly grated
- Ground black pepper
- Pinch freshly grated nutmeg
- 1/2 cup sundried tomatoes, destemmed and sliced into strips (optional)

Directions

1. Combine cream and butter in a sauté pan large enough to accommodate the cooked pasta. Heat over low heat until the butter is melted and the cream comes to a bare simmer.
2. Add pepper, nutmeg, and parmesan, whisking well, and continue cooking over a very low heat until sauce has slightly thickened (can add a bit of pasta water if desired as well). Add sundried tomatoes (if using) and mix until distributed.
3. Serve immediately with pasta (fettuccine is favored!) and any toppings (such as scallops!).

Revision #1

Created 5 February 2025 16:13:31 by Shark

Updated 5 February 2025 16:19:08 by Shark