

# ALFREDO SAUCE

Dunn Family



## Ingredients

- ½ cup margarine
- ½ cup flour
- 3 cups half and half
- 3 cups water
- 4 chicken bouillon cubes
- 1 cup parmesan cheese

## Instructions

1. Melt the margarine in a 2qt sauce pan over medium heat.
2. Stir in flour until well blended.
3. Gradually stir in half and half, water and chicken bouillon cubes,
4. Cook, stirring constantly until sauce is slightly thickened.
5. Stir in grated parmesan cheese and heat just until melted.
6. Serve over noodles