

Creamy Garlic Butter Sauce

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

2

Description

This butter cream sauce with garlic is restaurant worthy and ready in 10 minutes Serve over your favorite pasta

Ingredients

— - 1/2 cup butter - 2 teaspoons minced garlic - 1 tablespoon all-purpose flour - 1 cup whole milk - 1 pinch dried oregano - 1 pinch dried basil - 1 pinch dried parsley

Instructions

1. Melt butter in a small saucepan over medium heat. Add garlic; cook and stir until fragrant
2. about 45 seconds. Whisk in flour; cook and stir until flour loses its raw smell
3. about 45 seconds. Gradually whisk in milk
4. oregano
5. basil
6. and parsley
7. then bring to a simmer. Continue cooking
8. stirring constantly
9. until thick
10. about 5 minutes.