



Alfredo for a Crowd

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

50

Description

An easy Alfredo sauce you can scale to a large crowd This will not separate like some Alfredo sauces and is stable enough to make for a group event The sauce will be stable if you keep it covered It may be easiest to dip the fettuccine into the sauce with tongs

Ingredients

- - 1 pound butter - 1 tablespoon powdered lemon peel (such as Penzeys) - 3 teaspoons garlic
- minced - 3 teaspoons ground white pepper - 3 pounds cream cheese
- softened - 3 quarts half-and-half - 6 ½ pounds shredded Parmesan cheese

Instructions

1. Melt butter with lemon peel
2. garlic
3. and white pepper in a saucepan over medium-low to low heat. Add cream cheese and half-and-half; cover and and let heat slowly
4. whisking to combine. Add Parmesan cheese. Stir occasionally with a whisk until cheese is melted and the sauce is an even consistency
5. about 30 minutes.