**Alfredo Sauce**

3 oz. butter

1 tbsp. garlic, minced

2 tbsp. All Purpose Flour

1 1/2 cup milk

1 1/2 cup heavy cream

1/2 cup imported Parmesan cheese, grated

1/2 cup imported Romano cheese, grated

Salt and black pepper to taste

1. **SAUTEE** the butter and garlic in a saucepan on medium heat. Cook for 1 minute, stirring occasionally.
2. **ADD** the remaining ingredients to saucepan and stir occasionally until the sauce begins to simmer. Remove from heat.
3. **SERVE** the Alfredo sauce over your favorite pasta, like fettuccine, linguine or bow tie.