

Sauces

- [Alfredo Sauce](#)
- [Bob's Big Boy Sauce](#)
- [Garlic Butter Sauce](#)

Alfredo Sauce

Ingredients

- ¼ cup butter
- 1 cup heavy cream
- 1 clove garlic, crushed
- 1 ½ cups freshly grated Parmesan cheese
- ¼ cup chopped fresh parsley

Directions

1. Melt butter in a medium saucepan over medium low heat.
2. Add cream and simmer for 5 minutes, then add garlic and cheese and whisk quickly, heating through.
3. Stir in parsley and serve.

Prep Time:	Cook Time: 5 mins	Total Time:	Servings:
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Origin : AllRecipes.com

URL : <https://www.allrecipes.com/recipe/22831/alfredo-sauce/>

Bob's Big Boy Sauce

Ingredients

- 1 cup mayonnaise
- 3 tablespoons dill pickle relish, well drained
- 2 teaspoons lemon juice
- 1/8 teaspoon onion powder
- 1 dash paprika
- 1 pinch garlic powder

Directions

1. Combine all the ingredients in a bowl and mix well.
2. Cover the bowl and place in the refrigerator for 2-3 hours or until well chilled.
3. Stir again before using. Store leftovers, covered, in the refrigerator for up to a week.

Prep Time: 10 mins	Cook Time: 2-5 Hrs	Total Time:	Servings:
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Origin : cdkitchen.com

URL : <https://www.cdkitchen.com/recipes/recs/49/Bobs-Big-Boy-Sauce86587.shtml>

Garlic Butter Sauce

Ingredients

- 1/3 cup butter
- 2 teaspoons garlic powder
- 1/4 teaspoon dried basil
- 2 teaspoons dried oregano
- 1 cup of milk
- 1 teaspoon of flour
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Directions

1. Heat and Mix

Prep Time:	Cook Time: 5 mins	Total Time:	Servings:
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Origin : Internet

URL :