

Sun-Dried Tomato Alfredo Sauce



Ingredients:

- 2 Cups Cream
- 2 oz Sun-dried tomatoes. (Dried or in a jar are fine. I used dried for this recipe)
- 1 ½ Cup Chicken Broth
- 2 Cup Parmesan Cheese (Shredded and/or grated parmesan cheese)
- ½ tsp Garlic Salt
- pinch of Nutmeg
- pinch pepper

Method:

1. In a medium saucepan on the stove, on medium low heat, bring the cream to a boil. Boil for 1.5 minutes. (You are boiling some of the liquid out of the cream so it will be a little thicker)
2. In a blender, blend the chicken broth and the sun-dried tomatoes.
3. Add the sun-dried tomato mixture to the cream and add the parmesan cheese, garlic salt, nutmeg, and the pepper.
4. Bring the mixture back up to a boil stirring constantly.
5. Add your sauce to some freshly cooked pasta, steamed vegetables or use as a dipping sauce for your favorite breadsticks.