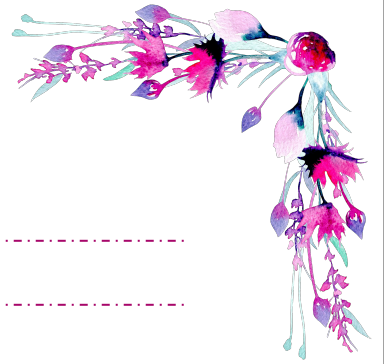


Parmesan Garlic Butter Sauce



Prep Time: 5 min Cook Time: 15 min

Ingredients:

- 1 stick butter
- 3 cloves garlic crushed (not chopped)
- 1/4 cup parmesan cheese
- 1 tsp garlic powder
- Salt and pepper to taste

Instructions:

1. Melt butter over low heat with crushed garlic. Allow the garlic to infuse into the butter (approx 10 min).
2. Remove whole garlic cloves.
3. Add parmesan cheese, spices and stir. Serve over almost anything!

Warning This stuff is amazing! If you are following a high fat, low carb diet, you will want to put it on top of everything!!

