

## Alfredo Carbonara Sauce

$\frac{1}{4}$  lbs. butter (= 4 coffee measures =  $\frac{1}{2}$  cup)

1 pint cream

1 package (10 or 12 oz.) frozen peas

2 5-ounce packages pancetta - or - 1 lb. ground beef

$1\frac{1}{2}$  cups freshly grated Parmesan cheese

1 clove garlic, crushed (approximately 1 teaspoon minced garlic)

$\frac{1}{4}$  cup chopped fresh parsley

Brown the meat (pancetta or ground beef) in a medium sized skillet with the garlic.

Melt the butter in a medium saucepan over low heat. When the butter is completely melted, stir in the cream and simmer for 5 minutes.

Add the browned meat and garlic to the saucepan and continue simmering for another 2-3 minutes.

Add the cheese and stir or whisk until it's melted into the sauce.

Stir in the parsley.

Serve and enjoy!