

# Garlic Spaghetti Sauce

**Courses:** Sauce

**Categories:** Sauce

**Source:** [www.food.com](http://www.food.com)

## Ingredients

1/2 cup garlic (minced)

1/4 cup butter

1/4 cup extra virgin olive oil

1/2 cup chopped basil or 1/2 cup parsley

grated parmesan cheese

## Directions

1. To make spaghetti sauce, cook garlic in butter and olive oil over medium low heat just until the garlic is soft but not browned.
2. Stir in the parsley or basil and cook for 2 minutes (stirring constantly) until the herbs are limp but still green.
3. Pour sauce hot over cooked spaghetti, toss lightly to coat and top with parmesan cheese.
4. Serve with french bread and extra Parmesan cheese at the table.
5. This garlic sauce will cover 3/4-1 pound of spaghetti or other pasta.