

How to Make the TikTok-Famous White Sauce That Goes on Everything

When a simple sauce takes over the internet, you know it's worth making. This



TIME
15 min

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INGREDIENTS

- 2 tbsp butter
- 1 clove garlic, minced
- 1 cup heavy cream
- 1 tsp salt
- 1 tsp black pepper
- ¼ cup grated Parmesan cheese

? Ingredient Swaps & Additions:

No heavy cream? Substitute with half-and-half or whole milk, but reduce slightly to thicken.

Dairy-free? Use plant-based butter and unsweetened coconut cream or oat milk.

Extra garlicky: Add a second clove or a sprinkle of garlic powder.

Boost the umami: Add a splash of white wine or a teaspoon of miso paste.

??? Instructions:

Melt butter: In a saucepan over medium heat, melt butter until foamy.

Sauté garlic: Add minced garlic and cook for 1 minute, just until fragrant-don't let it brown.

Add cream: Pour in the heavy cream and stir. Bring to a light simmer.

Season & stir: Add salt, pepper, and Parmesan cheese. Stir constantly until the cheese melts and sauce thickens (about 3-5 minutes).

Serve: Toss with your favorite pasta and garnish as desired.

? Pro Tips for White Sauce Mastery:

Low and slow: Avoid high heat-it can cause the cream to break.

Grate your own cheese: Pre-shredded Parmesan doesn't melt as smoothly.

Double batch it: This sauce keeps well, and you'll want it again tomorrow.

? Serving Suggestions & Pairings:

Fettuccine, linguine, gnocchi, or even penne

Grilled chicken, shrimp, or roasted veggies

A crisp Caesar salad or garlic bread on the side

Instant Pot Lasagna for an Italian-inspired mash-up

Dorito Casserole for crunchy contrast

Crockpot Nacho Dip as a cheesy prelude

Sheet Pan Quesadillas for a fusion sidekick

Cheesy Hot Dip to round out your next game night menu

? Storage & Leftovers:

Refrigerate: Store in a sealed jar or container for up to 4 days.

Reheat: Gently warm in a saucepan with a splash of milk or cream, stirring constantly.

Don't freeze: Cream-based sauces can separate when thawed.

? More Recipes You'll Love:

DIRECTIONS

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2. SautØ garlic: Add minced garlic and cook for 1 minute, just until fragrant-don't let it brown.
3. Add cream: Pour in the heavy cream and stir. Bring to a light simmer.
4. Season & stir: Add salt, pepper, and Parmesan cheese. Stir constantly until the cheese melts and sauce thickens (about 3-5 minutes).
5. Serve: Toss with your favorite pasta and garnish as desired.
6. ? Pro Tips for White Sauce Mastery: Low and slow: Avoid high heat-it can cause the cream to break.
7. Grate your own cheese: Pre-shredded Parmesan doesn't melt as smoothly.
8. Double batch it: This sauce keeps well, and you'll want it again tomorrow.
9. ? Serving Suggestions & Pairings: Use this viral white sauce as a canvas and get creative! Serve it with:
10. Fettuccine, linguine, gnocchi, or even penne
11. Grilled chicken, shrimp, or roasted veggies
12. A crisp : Caesar salad or garlic bread on the side
13. Want a full comfort food feast? Try it alongside:
14. Instant : Pot Lasagna for an Italian-inspired mash-up
15. Dorito : Casserole for crunchy contrast
16. Crockpot : Nacho Dip as a cheesy prelude
17. Sheet : Pan Quesadillas for a fusion sidekick
18. Cheesy : Hot Dip to round out your next game night menu

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22. ? More Recipes You'll Love: If you're all about rich, comforting flavors, try these next:
23. Instant : Pot Lasagna
24. Crockpot : Nacho Dip
25. Sheet : Pan Quesadillas

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-the-tiktok-famous-white-sauce-that-goes-on-everything/>