



## **Penne A' La Vodka**

Recipe by: David Rose

28 oz San Marzano tomatoes (hand crushed)  
2 garlic cloves thinly sliced  
1/2 medium yellow onion small diced  
3 basil leaves (torn)  
6 oregano leaves (torn)  
8 oz cooked penne/rigatoni (pasta of your choosing) cooked al denté  
2 T tomato paste  
3 T olive oil  
2 T unsalted butter.  
S & P to taste  
1/2 t salt  
1/2 t black pepper  
\*Crushed red pepper  
1/4 t sugar  
1/2 cup vodka  
3/4 cup heavy cream

- 1.) Add butter and olive oil to sauce pan on medium high heat; add onion, garlic, pinch salt, pinch crushed red pepper and sauté until caramelized and slightly nutty.
- 2.) Add tomato paste and sauté until browned about 2 to 3 mins, add vodka to pan and reduce by 1/3.
- 3.) Add crushed San Marzano tomatoes, basil, oregano to pan, 1/2 teaspoon salt, black pepper and sugar and bring to a boil, then reduce to a simmer about 10 mins, add heavy cream and continue cook until creamy and thickened.
- 4.) Toss cooked pasta in vodka sauce, add freshly grated Parmesan cheese; season to taste with S&P.

Servings: About 2 servings