

Penne Alla Vodka

written by The Recipe Exchange | January 4, 2015

Ingredients

4-6 cloves garlic – crushed
1 sm. onion – minced
2 Tbls. real butter OR olive oil
28 oz. can Italian style diced tomatoes
1/4 cup vodka – Absolute® Peppar is best
1/2 cup heavy cream
1 tsp. salt
1 tsp. Italian seasoning
1/4 tsp. red pepper flakes
1 lb. box penne pasta – boiled in salt water, drained, kept warm

Directions

Sauté the garlic and onion in butter or olive oil until soft, but not brown.
Stir in the tomatoes and vodka and simmer for 10 minutes.

Stir in cream and seasonings and simmer, stirring occasionally, for 8 minutes.

Toss cooked pasta with the sauce and serve immediately.