

Vodka Sauce

Ingredients

- 3 Tbsp. extra-virgin olive oil
- 1 medium sweet onion, chopped
- 3 garlic cloves, minced
- ¼ tsp red pepper flakes
- 28 oz. can whole peeled tomatoes
- ⅓ cup vodka (two shots)
- 1 Tbsp. tomato paste
- 1 Tbsp. balsamic vinegar
- 1 tsp. kosher salt
- ¼ cup fresh chopped basil
- ½ cup heavy cream
- 2 Tbsp. grated Parmesan cheese
- Cooked Pasta
- Fresh black pepper, to taste

Cooking

- In a large saute pan, heat olive oil over medium heat; add onions and garlic and cook until soft, about 3-4 minutes. - Add red pepper flakes and cook for 1 minute.

- Stir in tomatoes and vodka and continue cooking the mixture for 5-7 minutes until slightly reduced, stirring - occasionally.

- Then stir in the tomato paste, balsamic vinegar, salt, and black pepper to taste.

Reduce heat to low and simmer - partially covered for 20 minutes until reduced by half, stirring occasionally.

- In the meantime, cook pasta in salted water according to package directions. Drain and set aside.

- Transfer tomato mixture to a food processor or blender, add basil, and purée until smooth (minimal clumps). Return sauce to the pan - and stir in half and half. You want creamy and slightly sweet consistency. Start with 1/2 cup of half and half, taste, - and add more if needed. Cook until warmed through, about 2-3 minutes. Stir in parmesan cheese and then the - cooked pasta. Toss to combine.

- Serve immediately with additional sprinkle of cheese and basil, if desired.

Enjoy!