
Creamy Tomato Vodka sauce

*The Prime House Restaurant - Greentree, PA
Pittsburgh Chefs Cook Book - 1989*

1 tablespoon butter

1 ounce scallions

2 ounces vodka

4 ounces heavy cream

1 teaspoon green peppercorns

1/2 teaspoon salt

3 ounces diced tomatoes, seeded and skinned

In a skillet, saute' the scallions. Add the vodka, cream, peppercorns and salt. Mix well.

Reduce the sauce by one-third. Strain. Add the tomatoes. Mix well.

Condiments, Sauces

Per Serving (excluding unknown items): 665 Calories; 54g Fat (87.6% calories from fat); 4g Protein; 13g Carbohydrate; 3g Dietary Fiber; 187mg Cholesterol; 1241mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Vegetable; 1/2 Non-Fat Milk; 10 1/2 Fat.