
Penne in Vodka Cream Sauce

Jennie Papa

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

Servings: 4

1 tablespoon olive oil
1 tablespoon butter
2 cloves garlic, minced
2 shallots, minced
1 cup vodka
1 cup chicken stock
1 can (32 ounce) crushed tomatoes
course salt (to taste)
pepper (to taste)
1 pound penne rigate pasta
1/2 cup heavy cream
20 fresh basil leaves, shredded or torn

Heat a large skillet over moderate heat. Add the oil, butter, garlic and shallots. Saute' gently for 3 to 4 minutes. Add the vodka to the pan and reduce by half (approximately 2 to 3 minutes).

Add the chicken stock and tomatoes. Bring the sauce to a bubble. Reduce the heat to simmer. Season with salt and poepper.

While the sauce simmers, cook the pasta in salted boiling water until al dente.

Stir the cream into the sauce and return the heat to a bubble. Remove from the heat.

Drain the pasta. Toss the pasta with the sauce and basil leaves.

Serve with crusty bread, a salad or other vegetable side dish.

(If preparing the dish for two, reserve half of the sauce prior to adding the fresh basil. Freeze in a freezer safe dish. When preparing the frozen dish, add fresh basil when tossing the sauce with the pasta.)

Pasta

Per Serving (excluding unknown items): 303 Calories; 17g Fat (88.7% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 49mg Cholesterol; 599mg Sodium. Exchanges: 1/2 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat.