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# Rigatoni Ala Vodka

*Chef Janet Allen - Nick's On The Water Restaurant - Sarasota, FL  
Sarasota's Chef Du Jour - 1992*

Servings: 8

**1/2 Spanish or white onion**  
**3 slices boiled ham**  
**1 can (28 ounce Progresso whole tomatoes with basil**  
**1 can (15-1/2 ounce) tomato sauce**  
**1 can (6 ounce) tomato paste**  
**1 clove garlic, diced**  
**1 tablespoon parsley**  
**2 teaspoons basil**  
**1/2 teaspoon crushed red pepper**  
**1/2 teaspoon cayenne pepper**  
**3 to 5 ounces domestic vodka**  
**3 ounces fresh Parmesan cheese**  
**1 1/2 to 3 ounces whole cream**  
**1 pound Rigatoni pasta**  
**2 tablespoons butter**

In a food processor, puree' the onion and dice the ham very fine.

Empty the whole tomatoes into a mixing bowl and squeeze with the fingers.

Place one tablespoon of olive oil in a saute' pan. Place over medium heat. Add the onion and ham. Saute' for approximately 1-1/2 minutes.

Add the whole tomatoes, tomato sauce, tomato paste, garlic, parsley, basil, crushed red pepper, cayenne pepper and three ounces of vodka. Cook for 20 to 25 minutes over medium heat to reduce.

Add the cream and cheese. Stir thoroughly. Add the remaining vodka according to taste and thickness.

Reduce the heat to low. Allow to simmer for 5 minutes.

Cook the Rigatoni according to package directions.

To finish, add the butter. Stir thoroughly.

Serve over Rigatoni.

## **Pasta**

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*Per Serving (excluding unknown items): 50 Calories; 3g Fat (49.7% calories from fat); 1g Protein; 6g Carbohydrate; 1g Dietary Fiber; 8mg Cholesterol; 344mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 1/2 Fat.*