



Preparation: 5 minutes

Cook time: 30 minutes

VODKA TOMATO SAUCE

Ingredients

- 2 tbsp butter
- 1 onion, chopped
- 4 cloves of garlic, minced
- 1 tsp Italian Seasoning (to taste)
- 1 tsp red pepper flakes (to taste)
- Salt and Pepper to taste
- 28oz tomato puree
- 1/3 cup vodka
- 1 cup heavy cream
- 1 cup grated Parmesan cheese



1. Sauté onions and garlic in the butter until softened.
2. Add Italian seasoning, red pepper flakes, salt, and pepper and cook a few more minutes.
3. Stir in the tomato puree and vodka. Simmer for 5 minutes.
4. Stir in heavy cream until it is light red/orange in color. Taste the sauce and add seasoning as desired.
5. Add the Parmesan cheese, stir until full melted.
6. Serve over pasta or stir in pasta. Top with Parmesan, red pepper flakes and basil.