

Penne Alla Vodka

Ingredients

2 T Olive Oil
4 clv Garlic (minced)
1 lb Penne
1/4 c Vodka
3/4 t Salt
1/2 t Crushed Red Pepper Flakes
28 oz Crushed Tomatoes (canned)
1/2 c Heavy Cream
3 Sausage Links (casings removed)
1/4 c Parsley (chopped)
1/4 c Parmesan (grated)

Instructions

1. Bring a large pot of water to a boil. Add pasta and cook until al dente.
2. In large skillet, heat oil over moderate heat. Remove casing from sausage and add to skillet. Cook, breaking up the meat, until brown. Add garlic and red pepper and cook, stirring until garlic is golden brown.
3. Add tomatoes, vodka, and salt; bring to boil. Reduce heat and simmer 15 minutes.
4. Add cream and bring to boil. Reduce heat to low and add pasta, toss for 1 minute. Stir in fresh parsley and Parmesan and serve!