

# PENNE ALLA VODKA

COLLECTOR PAIRING: 2017 TOMMASI DE BURIS VALPOLICELLA

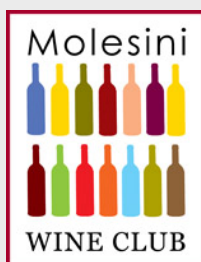
## INGREDIENTS

- 14-16 ounces penne pasta
- 2 tablespoons olive oil
- 1 tablespoon cold butter
- ½ teaspoon red pepper flakes
- 2/3 cup yellow onion (1 small onion) finely minced
- 4 cloves garlic, minced
- 1/3 cup vodka
- 14 oz can crushed Italian tomatoes
- 1/4 cup Italian tomato paste
- 5 tablespoons heavy cream
- ½ cup grated Parmesan cheese
- Salt and pepper
- Minced basil or additional cheese, for serving

## TIME

- Prep Time: 10 minutes
- Cook Time: 35 minutes
- Difficulty: Easy

## SERVING SIZE: 4



*The origins of Penne alla Vodka are debatable. Was it first served at Dante's in Bologna or at either Fontana di Trevi or Corsini's in New York in the 70s? Is it Italian? Or American? It doesn't matter, given it is the perfect centerpiece for a scintillating party featuring a full-bodied red wine, crunchy bread and a salad. Best of all, it is easy to prepare and loved by all.*

1. Heat the oil, cold butter, and red pepper flakes over medium temperature in a non-stick skillet large enough for the sauce and finished pasta. When butter is melted, reduce heat to low and add onions. Sauté for 5 minutes without allowing them to brown. Add garlic and continue to sauté without browning until meltingly tender, 12-15 minutes.
2. Bring a large pot of salted water to a boil and cook pasta according to package directions until al dente.
3. While water is coming to a boil, add vodka to the onions, raise temperature to high, and boil until vodka is reduced by half, about 2 minutes. Lower heat, add crushed tomatoes and tomato paste, and gently simmer while the pasta cooks, stirring as needed.
4. When pasta is nearly cooked, incorporate the cream into the tomatoes and let simmer to reduce slightly.
5. Drain the al dente pasta, reserving ½ cup of the pasta water. Toss pasta into the skillet, add half of the cheese and slowly whisk in enough pasta water to obtain a rich, creamy sauce, remembering it thickens further as it cools. Taste for salt after adding water and cheese. Plate, sprinkle on the rest of the cheese, and serve with additional cheese and basil.