

PENNE

Penne alla Vodka



Ingredients:

- 1 (16 ounce) package penne pasta
- 2 tablespoons butter
- ¼ pound thinly sliced pancetta bacon, chopped
- ⅓ cup vodka
- ½ cup heavy whipping cream
- 1 ½ cups tomato sauce
- ½ cup grated Parmesan cheese

Method:

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. Meanwhile, melt butter or margarine in a large skillet over medium heat. Add pancetta, and sauté until lightly browned. Add vodka and stir until it is reduced by half, about 4 to 5 minutes. Stir in tomato sauce and cream. Simmer uncovered for 10 to 12 minutes. Stir every few minutes.
3. Stir in pasta, and heat through. Serve with Parmesan cheese.