

Penne Alla Vodka with Spicy Italian Sausage

Ingredients:

450g or 1 pound hot italian ground sausage
1/4 Cup olive oil
large onion chopped (2 1/2 Cups)
1 Tablespoon minced garlic
1/2 teaspoon red pepper flakes
1 1/2 teaspoon dried oregano
1 Cup vodka
2 (28 oz) cans whole peeled plum tomatoes
Kosher salt
Freshly ground pepper
900g or 3/4 pound penne
2 Tablespoons chopped fresh oregano
1 Cup heavy cream
1/2 Cup freshly grated Parmesan cheese, plus extra for serving

Directions:

Preheat oven to 375 degrees
In a large ovenproof pan, saute ground sausage until nicely browned.
Remove meat from pan.
Heat olive oil, and saute onions and garlic for approximately 5 minutes, or until onions are translucent.
Add red pepper flakes and dried oregano, cook for one minute.
Add vodka and simmer for 5-8 minutes, or until mixture is reduced by half.
With clean hands crush each tomato in the can, add to the pan.
Add 2 teaspoons Kosher salt. and 1/2 teaspoon pepper.
Cover pan and bake for 1 1/2 to 2 hours.
Prepare pasta according to package directions. Drain set aside.
Puree tomato mixture until smooth.
Add cooked sausage to the sauce.
Add fresh oregano and cream to tomato mixture.
Salt and pepper to taste.
Simmer gently, stir in grated Parmesan cheese.
Serve with freshly grated Parmesan cheese and fresh black pepper.

