

Vodka Penne / Penne alla Vodka from [Lick The Bowl Good](#)

- 1 28 oz can crushed tomatoes
- 1 12 oz can tomato sauce
- 1/4 cup olive oil
- 6 - 8 garlic cloves - minced
- pinch of red pepper flakes
- 1/2 cup vodka plus 2 tablespoons to put in at the end
- 1/3 cup heavy cream
- 2 tablespoons butter
- 3/4 cup Parmesan
- 1 teaspoon all purpose seasoning (I used Emeril's Essence)
- 1 tablespoon Italian seasoning
- 1 pound penne - cooked just shy of al dente

In a large pan, heat the olive oil and saute garlic and red pepper flakes until fragrant. Add crushed tomatoes and tomato sauce, all purpose seasoning, Italian seasoning, salt and pepper. Let simmer for 5 - 6 minutes.

Add the 1/2 cup of vodka and simmer for 20 minutes, stirring occasionally.

Add cream, butter and Parmesan and stir to combine. Let simmer for a couple minutes. Add the final 2 tablespoons of vodka.

Drain the pasta and add to the sauce. Let cook in sauce for few minutes.

Serve with additional Parmesan.

Serves 6 - 8

