

Pasta with Spicy Vodka Sauce



If you've ever eaten at Rosebud's in Chicago, you'll know they're famous for their pasta with vodka sauce and this is my interpretation of that classic recipe

Serves 6

1 pound pasta ~ linguine, spaghetti or penne	3oz pepper vodka	1/2c flat leaf parsley, chopped
2T olive oil	2 ~ 15oz cans tomato sauce	salt and pepper
2T butter	1 ~ 15oz can crushed tomatoes	1 pinch red pepper flakes
3 shallots, finely minced	8oz marscarpone cheese	1/2c flat leaf parsley, chopped
1 red bell pepper, finely diced	1/2c heavy cream	Parmesan cheese, grated, for garnish
3 garlic cloves, finely minced		

Melt butter and oil in large skillet. Sauté shallots and red pepper until soft, about 2 minutes. Add garlic and vodka and sauté 3 minutes, until vodka reduces slightly.

Add tomato sauce and crushed tomatoes. Simmer 10 minutes. Add cream and marscarpone cheese and stir until cheese is melted. Add salt, pepper and red pepper flakes to taste. Simmer while pasta water boils and pasta cooks.

Bring large pot of water to boil and cook pasta until al dente, approximately 10 minutes. Drain pasta, return to pot and ladle on one large spoonful of sauce. Mix well.

Plate pasta onto plates and pour additional sauce over pasta. Garnish with parsley and parmesan cheese.

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