



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Penne Alla Vodka

Ingredients

2 Tbls. butter
6 cloves minced garlic
1 cup of pancetta finely chopped
1 28 oz. can crushed tomatoes
½ cup heavy cream
½ cup vodka
1 tsp. crushed red pepper
1 lb. penne pasta
Salt and pepper to taste
½ cup Romano cheese
1 cup basil leaves chopped into thin strips

Preparation

Add penne pasta to boiling salted water and cook until al dente. While pasta boils prepare sauce.

In a deep skillet, melt butter over medium heat until bubbly. Add pancetta, garlic and crushed red pepper and cook until golden. Add tomatoes and salt and pepper, simmer for 5 minutes. Slowly add cream to tomato sauce and stir until combined thoroughly-about 2 minutes. Add vodka and simmer for 5 minutes more. Drain pasta, reserving 1 cup of pasta water to add to sauce if needed to thin. Add pasta to skillet and coat. Place on large platter and garnish with Romano cheese and thin strips of basil.



For more information please visit - CaseyMaloneShow.com