

Penne alla Vodka

Serves 4

William Sonoma *Pasta* 2001. Page 35

5 large tomatoes
(HdeH or a 28-ounces can plum tomatoes)
½ cup extra-virgin olive oil
2 cloves garlic, very thinly sliced
¼ cup vodka
Salt and freshly ground black pepper
Pinch of red pepper flakes
1 lb. penne
½ cup heavy double cream
Leaves from 3 or 4 large fresh flat-leaf parsley sprigs, coarsely chopped
(HdeH add ½ cup finely chopped yellow onions)



Photography William Sonoma book

1. Bring a large pot of water to a boil. Meanwhile, peel and seed the tomatoes, then cut them into small dice. If the tomatoes are very juicy, drain them for about 10 minutes in a colander. Set aside.
2. (HdeH saute the onions in olive oil and butter without letting them brown. Proceed per recipe)
3. In a large frying pan over medium heat, warm the olive oil. Add the garlic and sauté until just starting to turn golden, 1-2 minutes. Add the vodka and cook until reduced by half. Add the tomatoes, salt and black pepper to taste, and the red pepper flakes and let simmer, uncovered, for 10 minutes.
4. Generously salt the boiling water, add the pasta, and cook until al dente, 10-12 minutes. Drain well and add the pasta to the frying pan.
5. Add the cream and stir over medium heat until the penne is well coated with the sauce, about 2 minutes. Taste and adjust the seasoning. Pour into warmed large, shallow bowl. Add the parsley and toss briefly. Serve immediately.