

Pasta with Pepper Vodka Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	pound	penne or ziti
3	tablespoons	olive oil
1/2	cup	shallot - finely chopped
2	tablespoons	garlic - minced
28	ounces	crushed tomatoes - with liquid
1/2	teaspoon	crushed red pepper
3/4	cup	pepper vodka
1/2	cup	heavy cream
		basil leaf - chopped
		pecorino cheese - grated
		pepper vodka
750	milliliters	bottle of vodka
1		red jalepeno pepper - slit in half lengthwise stem intact
1		green jalepeno pepper - slit in half lengthwise stem intact
1		serrano pepper - slit in half lengthwise stem intact
2	cloves	garlic - peeled

In a large pot of boiling salted water, cook pasta until al dente. Drain, return to pot and cover to keep warm.

Meanwhile, in a large skillet or saute pan, heat oil over medium high heat. Add the shallots and garlic and cook, stirring, until soft, about 2 minutes. Add the tomatoes and pepper flakes and cook, stirring, until thickened, 4 to 5 minutes. Add the vodka and cook until reduced to about 3 to 4 tablespoons, about 3 minutes. Add the cream and cook until thickened, 2 to 3 minutes. Remove from heat and season to taste.

Add to pasta and toss. Garnish with basil and cheese.

Pour out enough vodka from the bottle in order to make room for peppers and reserve. Add peppers and garlic to the vodka. Cap and let stand at room temperature for about 1 week.