

Penne with Spicy Vodka Cream Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	pound	penne pasta
1/4	cup	extra virgin olive oil
4	cloves	garlic - minced
1/2	teaspoon	crushed red pepper
28	ounces	crushed tomatoes
3/4	teaspoon	salt
2	tablespoons	vodka
1/2	cup	heavy whipping cream
1/4	cup	fresh parsley - chopped
2		3.5oz links italian sausage

Bring large pot of lightly salted water to a boil. Add pasta and cook until al dente, 8-10 minutes.

In large skillet, heat oil over moderate heat. Remove casing from sausage and add to skillet. Cook, breaking up the meat, until brown. Add garlic and red pepper and cook, stirring until garlic is golden brown.

Add tomatoes and salt; bring to a boil. Reduce heat and simmer 15 minutes.

Add vodka and cream and bring to boil. Reduce heat to low and add pasta, toss for 1 minute. Stir in parsley and serve.