**Kathy Wakile’s Eat Live Love Indulge Penne Vodka Sauce**

Ingredient list

Unsalted butter

Shallots

Vodka

Whole plum tomatoes

Heavy cream

Grated - Parmesan cheese

Fresh basil

Penne pasta

Vodka Sauce Recipe

4oz unsalted Butter

3-4 shallots depending on size (sliced thin)

1/2 Cup vodka

1 -28 ounce can of plum tomatoes or crushed tomatoes

2 cups heavy cream

1 cup grated Parmesan cheese

Directions

* In heavy bottom saucepan, melt butter & cook shallots on med heat until shallots become translucent
* Pour in Vodka & light flame until alcohol burns off scraping the pan for any cooked bits of shallot
* Add tomatoes, bring to boil then simmer, breaking apart tomatoes as they cook or can be added already broken up, cook for about 5-7 mins
* With an emulsion blender, blend tomato sauce until smooth
* Add heavy cream, bring to boil then simmer until cream starts to thicken and reduce a bit
* Add Parmesan cheese, continue stirring until smooth -- serve over pasta garnish with fresh basil & added Parmesan cheese