



Vodka Sauce

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 50 mins

Description

This vodka sauce recipe is great for those who love spicy food and if they don't simply omit the crushed red pepper. This recipe will have your family eating the leftovers out of the refrigerator. A piece of advice: use the best vodka you can; it really makes a big difference. Serve with pasta and garnish with grated Parmesan cheese.

Ingredients

- - 1 cup vodka - 1 teaspoon crushed red pepper flakes - 2 tablespoons olive oil - $\frac{3}{4}$ pound prosciutto
- chopped - 1 large clove garlic
- minced - 2 tablespoons chopped fresh parsley - 2 tablespoons chopped fresh basil - salt and pepper to taste - 1 (28 ounce) can Roma tomatoes
- with juice - 2 (8 ounce) cans tomato sauce - 1 cup water - 1 cup heavy cream

Instructions

1. In a small bowl
2. combine vodka and red pepper flakes. Set aside for 1 hour. Heat olive oil in a large skillet over medium heat. Add prosciutto
3. garlic
4. parsley
5. basil
6. salt
7. and pepper; sauté until prosciutto is evenly browned. Pour in vodka mixture and simmer for 10 minutes. Crush Roma tomatoes and add to sauce with canned tomato sauce and water. Simmer for 15 minutes. Stir in heavy cream and cook for 2 more minutes.