



Best Vodka Sauce

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

16

Description

Friends will think they are in a fivestar restaurant and that you slaved for hours Thatll be our secret

Ingredients

— - 2 tablespoons minced garlic - ½ cup vodka - 1 pint heavy whipping cream - 1 (28 ounce) jar tomato sauce
- 1 (16 ounce) can crushed tomatoes - ½ cup freshly grated Parmesan cheese - 1 tablespoon chopped fresh basil - 1 tablespoon chopped fresh parsley

Instructions

1. Heat a large saucepan over high heat until the surface is very hot; add minced garlic and sear until brown
2. 1 to 2 minutes. Pour vodka into the saucepan
3. taking care in case any flames ignite from the alcohol meeting the hot surface of the pan. Quickly pour cream into pan to douse any flames and stir; add tomato sauce
4. crushed tomatoes
5. Parmesan cheese
6. basil
7. and parsley. Bring the mixture to a boil
8. remove from heat
9. and rest sauce long enough to let herbs flavor the sauce
10. 5 to 10 minutes. Cook's Note I have occasionally added sautéed shrimp or chicken for a complete meal when not serving this as a side dish. Just toss 1 pound of shrimp or bite-sized chicken breast chunks with garlic and butter in a separate pan until cooked
11. then add to the sauce just before serving. You can substitute 1 teaspoon of dried basil or parsley for the tablespoon of fresh basil or parsley
12. and diced tomatoes can be used in place of crushed. Since this recipe has a high yield
13. you can freeze the leftovers for quick meals on another day!