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RECIPE: Penne alla Three Olives Tomato Vodka

CREATED BY: Three Olives

1 pound penne
¼ cup extra-virgin olive oil
1 chopped tomato
1 medium onion, finely chopped
Crushed hot red pepper
½ cup Three Olives Tomato Vodka
¾ cup canned tomato puree
½ cup heavy cream
2 to 3 tablespoons chopped fresh Italian parsley
¾ cup freshly grated Parmigiano-Reggiano
Salt to taste

To Assemble:

Simmer olive oil in a large skillet over moderately low heat. Add tomato, onion and crushed pepper and simmer for about 3 minutes. Stir in vodka and bring to a lively simmer for about 5 minutes. Add tomato puree and heavy cream and simmer, stirring occasionally for about 5 minutes. Stir in cheese until melted, and add parsley, salt, and pepper. Keep sauce warm over very low heat until pasta is ready.

