

Fresh Vodka Sauce

Serves 6-8 : ~50 minutes : adapted from a recipe by Little Broken

Ingredients:

- 3 tblsp extra-virgin olive oil
- 1 medium sweet onion, chopped
- 3 garlic cloves, minced
- ¼ tsp red pepper flakes
- 28 oz can whole peeled tomatoes*
- ⅓ cup vodka
- 1 tblsp tomato paste
- ½ tblsp balsamic vinegar
- 1 tsp salt
- ¼ cup fresh chopped basil
- ¾ cup heavy cream
- ¼ cup grated parmesan cheese
- fresh cracked black pepper, to taste
- pasta of choice for serving

Instructions:

- In a large saute pan, heat olive oil over medium heat; add onions & garlic & cook until soft, about 3-4 minutes.
- Add red pepper flakes, tomato paste, balsamic vinegar, salt, & black pepper to taste, cook for 1-2 minutes.
- Stir in tomatoes & vodka & bring sauce up to a simmer.
- Reduce heat to low & continue simmering while partially covered for 25 minutes until reduced by half, stirring occasionally.

- In the meantime, cook pasta in salted water according to package directions. Drain and set aside.
 - Transfer tomato mixture to a [food processor](#) or blender, add basil, & purée until smooth.
 - Return sauce to the pan & stir in cream & parmesan.
 - Cook on low until warmed through
 - Toss each serving of pasta with the sauce individually & serve with extra sprinkles of parm & basil.
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recipe notes:

- To make this dish with fresh tomatoes:
 - **Instructions for prepping the fresh tomatoes:** Bring a pot of water to a boil, toss in your fresh tomatoes & cook for 1 minute. Remove tomatoes from boiling water and put them directly into an ice bath. Once cooled, pull off the skin, cut out the core, dice the tomato & move meat & juices to a bowl. Mix tomatoes with a couple pinches of salt & hooray! you have some quick “canned diced tomatoes” to use for sauce.
 - I have found that any type of tomato works for this recipe, including cherry tomatoes. If you’re unsure if you have enough tomatoes to make the sauce, check this [conversion chart](#). I just eyeballed it & diced tomatoes until I had enough for a double batch